



Bert Christensen's Weird & Different Recipes

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A Special Collection of Dishes to Tempt Your Palate



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Photo courtesy of
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Swamp Water Punch with the Floating Arm of Death

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and friend**

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Photo from The Smithsonian

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Pauline Palmer

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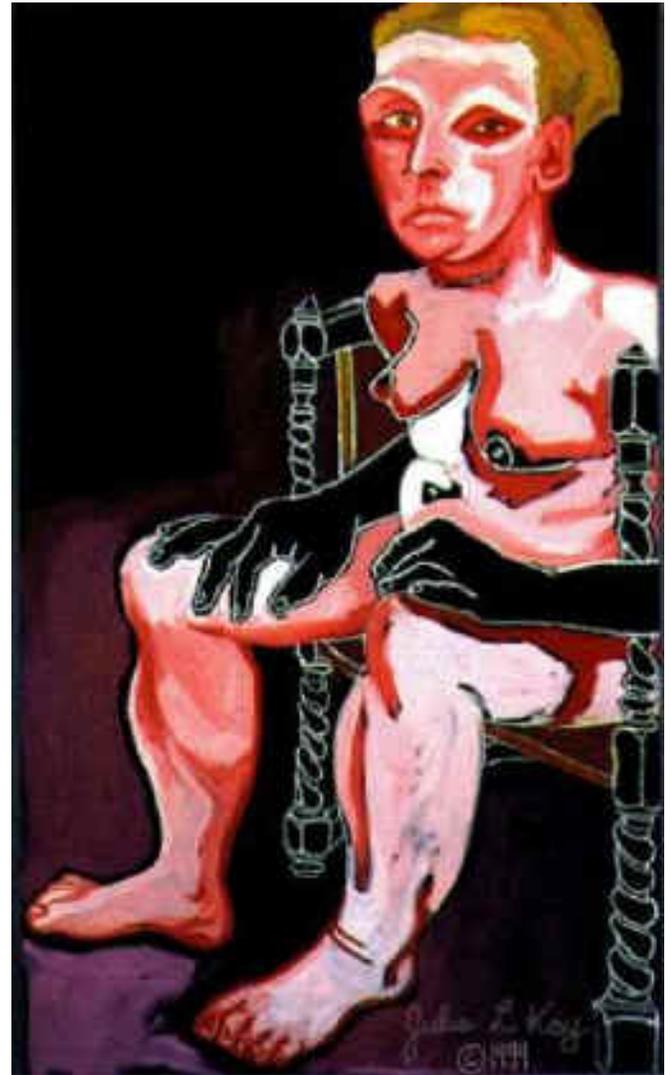
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This means I now control the content of your site
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Email: webweaver2@bertc.com



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Jellied Moose Nose



- 1 Upper jawbone of a moose
 - 1 Onion; sliced
 - 1 Garlic clove
 - 1 tb Mixed pickling spice
 - 1 ts Salt
 - 1/2 ts Pepper
 - 1/4 c Vinegar
1. Cut the upper jaw bone of the moose just below the eyes.
 2. Place in a large kettle of scalding water and boil for 45 minutes.
 3. Remove and chill in cold water.
 4. Pull out all the hairs - these will have been loosened by the boiling and should come out easily (like plucking a duck).
 5. Wash thoroughly until no hairs remain.
 6. Place the nose in a kettle and cover with fresh water.
 7. Add onion, garlic, spices and vinegar
 8. Bring to a boil, then reduce heat and simmer until the meat is tender. Let cool overnight in the liquid.
 9. When cool, take the meat out of the broth, and remove and discard the bones and the cartilage. You will have two kinds of meat, white meat from the bulb of the nose, and thin strips of dark meat from along the bones and jowls.

10. Slice the meat thinly and alternate layers of white and dark meat in a loaf pan.
11. Reheat the broth to boiling, then pour the broth over the meat in the loaf pan.
12. Let cool until jelly has set. Slice and serve cold.

"Northern Cookbook" from the Ministry of Indian Affairs, Ottawa,
Canada,
edited by Eleanor A. Ellis

Collected by Bert Christensen
Toronto, Ontario

<http://bertc.com>

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Stuffed Nasturtium Blossoms



Yield: 6 servings

24 Pesticide-free nasturtiums

1/4 c Cream cheese, at room temperature

24 Capers

1. Place nasturtiums on a tray or large platter. With butter knife, press about 1/2 teaspoon cream cheese into center of each nasturtium. Pat capers dry on paper towels. Push a caper into the center of the cream cheese in each flower.
2. Serve stuffed nasturtiums immediately or refrigerate until ready to serve, no more than 1 hour.
3. Nutrition information per serving- protein: 9 gram; fat: 3 grams; carbohydrate: 6 gram; fiber: .1 gram; sodium: 68 milligrams; cholesterol: 11 milligrams; calories 36. Source: 1994 COUNTRY COOKING, p.109
From: Sallie Krebs Shown on page 6 and 71

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James' World's Hottest Wings



- 2 lb Chicken Wings cut up Buffalo style
- 6 Whole sorano chili peppers
- 6 Whole red chili peppers
- 10 Whole jalapeno peppers
- 2 c White wine
- 1 Bottle Tabasco Sauce
- 1/2 Bottle Worcestershire sauce
- 10 tb Cayenne pepper
- 10 tb Durkee red-hot sauce
- 1 tb Salt
- 3 tb Pepper
- 1/2 c Vinegar
- 1 Fire Extinguisher
- (Optional!)
- Don't attempt to eat with an ulcer.

In a blender, carefully puree the peppers, wine, vinegar and all spices. Caution, the fumes are deadly and wear rubber gloves or your fingers will burn! Put the puree into a bowl and marinate the wings in the bowl in the fridge for 5 days. After 5 days, carefully remove the wings and broil them until cooked. Usually approx 15 mins (+/- 5 mins). Take the marinade, put it on the stove, add 1/4 cup sugar and heat to a boil. reduce until thick. Pour over wings and re-broil for about 5 more minutes, serve with soda water for maximum heat effect but keep

plenty of ice water handy

. From: James Farrow <http://www.farrowgalleries.com>

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Boogers On A Stick



- 8 ounce Jar cheez whiz
Green food coloring
25 To 30 pretzel sticks
-----TOOLS-----
Waxed paper
Long handled spoon
Platter

With an adults help, melt the cheeze whiz in the microwave or on top of the stove, according to directions on the jar.

Allow the cheese to cool slightly in the jar.

Using a long handled spoon, carefully stir about three drops of green food coloring into the warm cheese, using just enough to turn the cheese a delicate snot green.

To form boogers: Dip and twist the tip of each pretzel stick into the cheese, lift out, wait twenty seconds, then dip again. When cheese lumps reach an appealingly boogerish size, set pretzels, booger down, onto a sheet of waxed paper.

Allow finished boogers on a stick to cool at room temperature for ten minutes or until cheese is firm.

Gently pull boogers off waxed paper and arrange on a serving platter. Serves 5 to 6 booger buddies.

Sicko Serving Suggestion: Place a bowl of chunky red salsa in the center of the platter so that guests can turn plain buggers into bloody ones.

From the Book: Gross Grub by Cheryl Porter Random House ISBN

0-679-86693-0

Shared by Carolyn Shaw 10-95

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Cow Udder Eclairs



12 fresh lean cow udders
1 pint of whipping cream
1 cup of brown sugar
1 can artichoke hearts
1 stick butter
1 small filleted smelt
1 container of Nair

Soak the cow udders in Nair to remove the hair. Repeat several times if necessary until all hair is removed. Rinse in warm water. Place a stick of butter into a warm frying pan. Wait until all of the butter has melted, then add the cow udders. Fry them for 15-20 minutes until golden brown. Chop the artichoke hearts and smelt on a cutting board into fine pieces. In a large bowl, add the whipping cream, brown sugar and the chopped artichokes and smelt. With a mixer on low, whip until creamy with a consistency like vanilla pudding. Remove the udders from the pan and make a long slice down the side of each udder. Spread the pudding mixture into each slit. Serve warm or cold and have an "Udderly Wonderful" snack.

Dan Ryan

Collected by Bert Christensen.
Toronto, Ontario
(home of some very weird recipes)

web site: <http://bertc.com>

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Fried Bugs



Ants

Flying ants and large termites emerge from the ground at the beginning of the rainy season in Sub-Saharan Africa. They fly to street lights by the thousands where excited children catch them in mid-flight, pluck off the wings, and gulp them down without a second thought. To prepare these crunchy delights, heat a pan and fry the ants dry. They produce a lot of oil from their bodies. Remove them from the pan, and dry in the sun or a low oven. Remove the wings by winnowing or picking them out and store until ready to eat.

Bee Larvae

Remove the bee hive or nest from the tree and boil it. Remove larvae from the comb and dry them. Fry them with a little salt and eat. No oil is required for frying.

Bush Crickets

These large green crickets swarm at street lights in April and May. Their long antennae distinguish them from locusts and grasshoppers. To prepare, remove the wings and the horned part of the legs. Boil them for 5 minutes and then dry in the sun or at a low temperature in the oven. Winnow away the wings if any remain by tossing them gently into the air, allowing the wings to blow away. If you are not skilled at winnowing, simply pick them out. Fry in a pan with salt. These may need a touch of added fat to fry or roast. Larger grasshoppers may be turned into a main course by frying with chopped onion, tomato, and a little flour.

Cicadas

Remove wings and fry with a little oil and salt.

Green Caterpillars

These emerge at the end of the rainy season and feed on grass. To prepare them, remove the intestines and stomach and boil for 5 minutes. Dry them in the sun or a low oven. Fry in a hot pan with a little oil when ready to eat. Sand Crickets

Dig these from the sand, remove stomach and intestines, and wash. Fry in a hot pan with salt and a little oil.

Source: Kevin H. Souza, writing on Insects as Food in Africa

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Slug Fritters



Ingredients

10 freshly slaughtered slugs cleaned of all outer mucous
1/2 cup of cornmeal
1/2 cup of high protein flour
3 eggs
2 egg yolks
1/4 cup of heavy cream
4 tbs. Of butter
4tsp.of sour cream

Instructions

First chop the slugs into fine mince, then beat the eggs and egg yolks with the heavy cream together. Sift the dry ingredients and then cut 2 tbs of butter into that mixture. Add the egg and cream mixture to the dry ingredients and whip with a whisk vigorously for one to two minutes. Melt one tbs of butter in a sauté pan and pure the batter into 2 1/2 inch cakes in two batches. Serve warm with a dollop of sour cream.

Yields 4 servings.

From: Voodoo5536@aol.com

Collected by Bert Christensen
Toronto, Ontario

<http://bertc.com>

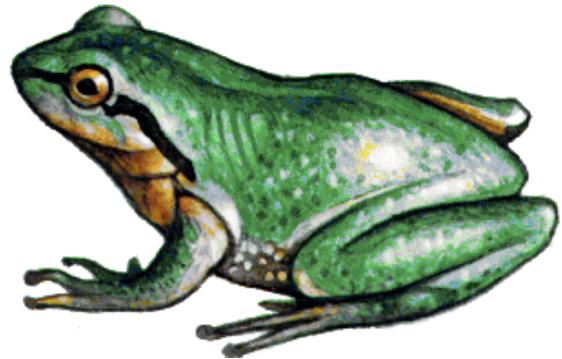
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Frog Croquettes



A whole mess of frogs
1 package of stuffing mix
Several cups of bread crumbs

Slit frogs from butt to chin and remove entrails; wash and pat dry. Mix stuffing mix and bread crumbs with water; stuff frog cavities. Place on platter under broiler for 15 minutes or until golden brown. Serve on bed of lily pads. Should be eaten like hors d'oeuvres.

A Chablis is most appropriate.

Source: Richard Marcou (1991) Road Kill: Goremnet Cooking. Winnipeg, Manitoba: Quade International, Inc.

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Toronto, Ontario

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Coyote Droppings



Recipe from: Raymond@Worldnet.Att.Net (Raymond) via Usenet
rec.food.cooking

Recent posts about Cheetos forced me to post this recipe for these addictive things.

Coyote Droppings

Ingredients:

2 cups brown sugar
1 cup margarine
1/2 cup white corn syrup
1/2 tsp. baking soda
14 1/2 ounce package Cheetos

Directions:

Bring sugar, margarine and syrup to a boil for 5 minutes. Remove from fire. Add baking soda. Stir. Pour over Cheetos in large bowl. Quickly toss and spread on 10x15 pan, sprayed with PAM. Bake at 250 degrees F. for 1 hour, stirring every 15 minutes. Pour out on waxed paper sprayed with PAM. Quickly separate Cheeto pieces.

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Crudites With Vomit Vinaigrette



Cherry tomatoes
Carrots -- peeled
Zucchini
Celery stalks
Radishes
Mushroom caps
2 c Cottage cheese
1 Onion soup mix
1/4 c Milk
Yellow food coloring

Recipe by: Creepy Cuisine, Lucy Munroe

Rinse the vegetables in warm water, except the mushroom caps. Wipe those gently with a damp paper towel. Then slice the carrots, zucchini and celery into thin sticks. The cherry tomatoes can be served whole, but you may want to remove any green stems. The radishes and mushrooms can be halved or served whole. If you are not serving right away, put the vegetables in a plastic bag and store them in the refrigerator to keep them fresh and crispy. In a small bowl, mix the cottage cheese, onion soup mix and milk. Stir in some food coloring until you get the desired yellowish color. Do not overmix! Lumpy is more realistic! Arrange your vegetables on a platter surrounding the Vomit Vinaigrette. Vomit Vinaigrette tastes great in sandwiches, too! Try splattering some into pita pockets!

Penny Halsey (ATBN65B).

From the Searchable Online Archive of Recipes

<http://soar.Berkeley.EDU/recipes/>

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Rootworm Beetle Dip



- 2 c Low-fat cottage cheese
- 1 1/2 ts Lemon juice
- 2 tb Skim milk
- 1/2 c Reduced calorie mayonnaise
- 1 tb Parsley, chopped
- 1 tb Onion, chopped
- 1 1/2 ts Dill weed
- 1 1/2 ts Beau Monde
- 1 c Dry-roasted rootworm beetles

Blend first 3 ingredients. Add remaining ingredients and chill.

Recipe compliments of Kathy Gee and Julie Stephens.

This recipe was tested by Jim Bodle [<bodle@dreamscape.com>](mailto:bodle@dreamscape.com) who says that he liked the taste but the insects were hard to get and expensive.

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Pumpernickel Pus Lumps



3 3/4 ounces Jar capers
4 ounces Tub whipped cream cheese
8 slices Pumpernickel bread

-----TOOLS-----

Colander
Bowl
Spoon
Toaster
Bread knife

Carefully drain the capers through a colander over the sink. Place the drained capers through a bowl.

Scoop the cream cheese into the bowl of capers and mix gently.

Toast the bread. Spread each slice with a generous glop of pus lumps and serve, open faced, immediately.

Serves 4 infectious friends.

From the Book: Gross Grub by Cheryl Porter Random House ISBN
0-679-86693-0

Shared by Carolyn Shaw 10-95

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Pickled Pigs' Ears



4 qt Water
1 tb Alum
2 c Distilled white vinegar
2 c Granulated sugar
1 ts Salt
2 lb Pigs' ears

Lip-smacking, tangy, chewy, and exotic, these morsels go perfectly with drinks before dinner, and very well without drinks at any time.

Boil 2 quarts of the water with the alum for 5 minutes, then remove from the heat and allow to cool.

Boil the vinegar with the sugar and salt for a few minutes, or until the sugar is completely dissolved. Remove from the heat and cool.

Boil the remaining 2 quarts water and drop in the pigs' ears. Boil for 20 minutes. Remove the pigs' ears and cut them into lengthwise slices 1/4 inch wide. After the sliced pigs' ears have cooled, return them to the alum water to soak for 2 hours, then drain and rinse under cold water. Dry lightly.

Place the pigs' ears in a jar, pressing them down. Pour in enough cooled vinegar mixture to completely cover the contents of the jar. Refrigerate.

NOTE: This can be eaten after 3 day and will keep for several weeks in the refrigerator.

Yields 2 quarts

From "The Classic Cuisine of Vietnam", Bach Ngo and Gloria Zimmerman, Barron's, 1979. ISBN 0-8120-5309-5

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Lizard Tongues On Crackers



Here is a quick and easy, fanciful h'ors d'oeuvre sure to please both family and friends alike at your next petite soiree. For this recipe you will need:

1 cup lizard tongues
1 cup grated cheese
1/4 cup red caviar
1/4 cup parsley
Tabasco sauce
Worcestershire sauce
Ritz crackers

Spread the crackers on a greased baking dish. Top with cheese and lizard tongues. Sprinkle a little parsley on top and a drop or two of Tabasco and Worcestershire. Bake for 10 minutes at 325 degrees. Remove from oven and top with red caviar.

From: e_kolodziej@hotmail.com

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Fried Giant Silkworm Pupae



Cooking the silkworm pupae
Photo courtesy of [Zachary Huang](#)

Method:

Fry the larvae in hot oil. No salt or spices are necessary as the larvae taste fine on their own.



Zachary sampling fried silkworms

Zachary comments: "(The silkworms) tasted pretty good. You have to remove the midgut which is the only recognizable organ in the whole pupa. I suspect that the pupae were in a diapause stage, therefore all the rest of the adult tissue was not formed yet. The texture was sponge-like. Slightly salty. Lots of fat. Presumably very nutritious."

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Welcome to Zack's Bug-Feasting Page

All pictures copy-righted by Bees Net, for publication please contact [Zach](#)

186949 served since 3-14-1997, web launched April, 1995. For honey bee pictures, please go to [Zach's bee photos](#).

Coming up soon: many more pictures!

1. eating insects in Thailand's street market
2. eating French-style insect feast in the Montreal Insectarium

Web honors

- 12/26/1999 to 1/2/2000, Site of the Week, www.zenzibar.com
- 1998: Web Weirdness Official Weird Site, www.randysweb.com
- 1998: Site of the Week, www.wackystuff.com

Eating Giant Silkworms (Lepidoptera: Saturniidae)



Being cooked



On the Table



Being consumed



real silkworms

Eating Mealworms (Cleopectera: Tenebrionidae: Tribolium spp)



Rearing



Cooking



Ready to serve



Not sure edible



Yuck!



**Look, I'm
brave!**



**Me eat
worms too!**



Sweet worms



No big deal



**Better than
French
Fries!**

Eating Hornets (Hymenoptera: Vespidae)



harvesting



nest



harvested



cooked



first bite



meditation

Eating Predaceous Diving Beetles (Cleoptera: Dytiscidae)



In water



Being netted



On the plate



Wings off



Not bad



Really?

Eating Caterpillars (Lepidoptera: Pyralidae?)



**cooked
caterpillars**



testing



enjoying



devouring

Eating Scorpions (Arachnida: Scorpiones)



live & deadly



dead & tasty



kissing



eating



first bite

Eating Other Insects



yummy bees!



grasshoppers

Other bugs that I have tried: canned ants from Japan, not so good (too much soysauce?); live honey bee queen larvae from queen cups, a by-product of royal jelly production; frozen drone pupae (white eye stage); a few ant larvae; meal worms either in a pie or fried -- crunchy and better than french fries! More pictures to come!

Links to other insect-eating pages

- [The Food Insects Newsletter](#)
- [Insects as Food](#)
- [Insect Snacks from Around the World](#)
- [Insects in the Human Diet](#)
- [Tasty Insect Recipes](#)
- The bugeating domain: eatbug.com

● Other pages maintained by Zachary Huang:

www.cyberbee.net Pretty pictures of bees and everything you need to know about bees and beekeeping!

sfi.cyberbee.net The social insect modelling group meets in Sante Fe each year in October

bees.msu.edu The official Bee Lab page at Michigan State University

[Departmental Profile at Michigan State University](#)



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Pate Twinkie a l'orange avec frisée et fourchette



from "The Anal Retentive Gourmet" (aka Tanith Tyrr)

4 Hostess Twinkies

1 medium-sized Valencia orange, organic and grown without any preservatives

1 bunch frisee, weighing exactly 6 1/2 ounces

1 large live goose

14 bushels corn grown in a French vineyard

1 plastic serving fork

Instructions: Mash up the Twinkies into a uniformly grey-brown paste. Confine the goose in a very small yard and force feed it the 14 bushels of corn. This may take up to six months. Don't worry; the Twinkies will keep. Slice the orange with a Henckels knife - Cutco simply won't *do*, dear. Carefully layer orange slices onto the head of frisee lettuce in the exact shape of John F. Kennedy's nose. Kill the goose and remove its liver. Mash it into the Twinkie paste with a colander and pack the mixture tightly into a French pastry horn. Squeeze it out carefully onto the orange-frisee mixture and discard the pastry. Shove a large plastic serving fork in the middle to convey the message that this is to be eaten rather than used as a creative centerpiece, else your guests may be confused. Serve very, very cold.

Bon appetit,

Tanith Tyrr

collected by Bert Christensen

Toronto, Ontario



web site: <http://bertc.com>

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Locust Bisque



1 gallon locust shells
2 onions, roughly chopped
1 clove garlic, chopped
1 celery stalk
2 carrots
1/2 tsp. powdered mace
salt and pepper to taste
1 cup whipping cream

Put all ingredients except whipping cream into a large stew pot, and fill with water. Bring to the boil, reduce heat, and simmer for 3 hours. Process in blender or food processor in batches, and strain before returning to clean pot. Add whipping cream, being sure not to allow it to boil.

Serve with animal crackers.

This recipe was prepared especially for Louise's brother, Steve Ripley, who always loved locust shells.

Serves 6.

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Turtle Soup



1 Snapping Turtle

Any old soup recipe will work for (snapping) turtle soup. The main problem with turtle soup is cleaning the turtle. You have to be certain that every last speck of fat is removed from the meat before cooking. This is not too difficult because the fat is between the skin and the flesh.

To butcher a turtle you start by chopping off the turtle's head. Be careful because the head will still bite even after it is removed from the body and the body will still crawl away after the head is removed. Turtles don't die right away.

When the body stops trying to crawl away, dip it in boiling water and scrape off the exterior layer of skin, including the shell. The result will be a bright white carcass, compared to the muddy brown-green you started with.

Next step is to remove the shell. Cut along groove on each side between the front and back legs. It is the narrowest part of the shell. The tail, neck and all four legs are attached to the top of the shell. Remove from shell and you have the bulk of the meat. However, there will be some meat on the bottom shell and top shell.

It is at this point that you remove the fat. Just roll back the skin and with a paring knife and your index finger scrape out the fat.

I learned about turtles from my parents who learned from their German immigrant fathers. It has been told in family circles that my maternal grandfather would catch snapping turtles by hand. I never saw him do it because he was hit and killed by a truck when I was about nine years old. It was a big loss for me because he was just starting to teach me about turtles, wild mushrooms, dandelions and other natural things. He made the greatest

doughnuts I ever ate.

Good luck with your turtle soup. Just cook it long with lots of vegetables and it will be good if you removed all of the fat. - Earl

From Earl Shelsby

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Sopi Di Yuwana (Iguana Soup)



- 1 Iguana
- 1 1/2 quarts of iguana broth (or chicken broth)
- 2 Chicken bouillon cubes
- 1 Clove of garlic
- 1 Leek
- 1 Tomato, coarsely chopped
- 1 Onion, studded with 3 cloves
- 1 Green Pepper, quartered
- 1/4 small Cabbage
- 1 tsp Cumin
- 1 dash Nutmeg
- Salt and Pepper
- 2 oz Vermicelli

Kill, clean, skin and cut the Iguana into serving pieces.

Prepare chicken broth in heavy kettle, add garlic, leek, tomato, onion, green pepper and cabbage. Bring to a boil, reduce heat and simmer for thirty minutes. Add the iguana, and simmer an additional half hour, or until the meat is tender. Remove from the fire. Strain broth, discarding vegetables. Bone the iguana and set the meat aside.

Return the broth to the fire and add cumin, nutmeg, vermicelli and salt and pepper. Simmer for about five minutes until the vermicelli is tender. Add the iguana and heat thoroughly. Serve piping hot with Funchi (Corn meal mush).

Yield: 6 servings

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Duck Blood Soup (Strybl)



Collect the blood of a freshly-killed duck or goose and stir in 1/4 cup 6% vinegar. Seal and refrigerate until ready for use. In pot, combine duck or goose wings, neck, rump, heart and gizzard with 8 cups of cold water. Bring to a boil, skimming off scum until no more forms, reduce heat and simmer one hour. Add several peppercorns, cloves, and allspice grains and 1/2 to 1 bay leaf plus the standard portion of soup greens (minus the Savoy Cabbage) and simmer another 1 to 1 1/2 hours or until meat comes easily off the bone. Dice the giblets, remove the meat from the bones, dice, and return to the strained stock.

The soup vegetables may be diced and returned to the pot or used in another dish per your preference. Add about 2 cups dried fruit: prunes, apples, pears, raisins, and simmer another 15-20 minutes. Fork-blend 2-3 Tbs flour with the blood and vinegar mixture, add about 1/2 cup stock 1 Tbs at a time, stirring constantly, then return to the pot. Season with salt and pepper, a pinch or 2 ground juniper berries (optional) sugar and a bit more vinegar if needed to get a sweet, sour, winey flavor with subtly spicey undertones. Simmer gently several minutes and serve over egg noodles, noodle squares, grated potato dumplings or cooked, diced potatoes.

Variation: Fork-blend 1/2 cup sour cream with the flour and the blood-vinegar mixture before adding to the stock.

The soup greens are the standard Polish mix.

From: llanite@flash.net (Llanite)

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Fruit Bat Soup



- 3 Fruit bats, well washed but either skinned nor eviscerated,
- Water
- 1 tb Finely sliced fresh ginger,
- 1 lg Onion, quartered,

I knew if we were patient, this would become available. For all of you who have been waiting patiently to make your fruit bats into fruit bat soup, here's a recipe.

The following is a genuine recipe from Micronesia. Fruit bats, or flying foxes, are furry, fruit and nectar eating bats about the size of small rabbits. They make very affectionate pets.

Sea salt to taste, Chopped scallions, Soy sauce and/or coconut cream.

1. Place the bats in a large kettle and add water to cover, the ginger, onion, and salt. Bring to the boil and cook for 40 minutes. Strain broth into a second kettle.
2. Take the bats, skin them and discard the skin. Remove meat from the bones and return meat, and any of the viscera you fancy, to the broth. Heat.
3. Serve liberally sprinkled with scallions and further seasoned with soy sauce and/or coconut cream.

Yield: 4 servings.

(From "The New York Times Natural Foods Cookbook" by Jean Hewitt (c) 1971,

Quadrangle Books, Inc. NY.

NOTE: A final word about the Jean Hewitt cookbook. It is now out of print so I don't feel too bad about swiping a recipe from it. Despite the above it is an excellent cookbook made up from recipes sent in by readers to the New York Times, and tested by Ms Hewitt herself. It comes from the days when "Natural Foods" did not just mean salt free veggie fare, (although there are plenty of first rate, mostly simple vegetarian recipes included).

If you can get hold of a copy from a public library, say, I recommend it.

Bill Venables, Dept. of Statistics, Univ. of Adelaide, South Australia.

Posted by Ted Taylor. Courtesy of Fred Peters.

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Pigs' Ears Salad



- 1 lb Pigs' ears
- 3 Whole star anise
- 1 Two-inch slice fresh ginger
-root
- 1 c Raw carrots cut in thin
-julienne
- 1 Cucumber *
- 2 Green onions **
- 1/2 c Plum sauce or mango chutney
-mashed
- Salt and freshly ground
-pepper
- Lemon juice to taste
- Butter lettuce leaves
- Toasted sesame seeds
- * peeled, seeded and cut in
-2-inch julienne

** tops only, slivered lengthwise and cut in 2-inch julienne

It is important that all ingredients in this recipe be well chilled.

Prepare pigs' ears according to Steps I and II in the basic instructions. Discard water and return ears to pot with water to cover, star anise and ginger. Bring to a boil, reduce heat, cover and simmer for 45 minutes, or until ears are tender. Remove ears, let cool and chill. Cut into thin strips (1/8 inch).

Combine pigs' ears, carrots, cucumbers and onions and toss lightly with plum

sauce. Season with salt and pepper and a little fresh lemon juice if a slightly tart flavor is desired. Serve on crisp lettuce and sprinkle with sesame seeds.

Serves 6.

[I'll bet this would be good made with sliced duck web or jellyfish as well... S.C.]

All these recipes are from "Innards and Other Variety Meats". Jana Allen and Margret Gin. 101 Productions. San Francisco, 1974.

Posted by Stephen Ceideberg; June 9 1992.

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Spider Salad



There seems to be some aversion to the previously published recipe for Tarantula Pie, and I'll admit, the cooking of arachnids in a pie IS somewhat unusual and apt to ruin their delicate flavor. That is why I offer this alternative recipe for those with more sensitive palates. In addition to tarantulas, you will want to use as many variety of spiders as are available to you, depending on your geographical area (being careful to watch out for poisonous varieties such as Black Widows, of course).

Steam your spiders live, as this is a safe method of both asphyxiating them and keeping them crisp and fresh. You'll want to chop the legs off the larger spiders and quarter them. Prepare a bed of romaine lettuce, parsley, Portobello mushrooms in season (chopped), radishes, and scallions. Toss in approximately 1 cup chopped spiders, much as you would in a seafood salad, then a generous amount of olive oil, vinegar, lemon juice, and fresh ground pepper. Bon appetit!

From: Edmond_Kolodziej@my-dejanews.com

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Hairball Salad With Saliva Dressing



- 1 large Ripe avocado
- 2 cups Alfalfa sprouts
- 5 large to 6 carrots -- washed peeled and grated
- Italian dressing
- TOOLS-----
- Paring knife
- Spoon
- Mixing bowl
- Fork
- Carrot peeler
- Grater
- 4 Salad bowls

With an adults help, cut avocado in half. Use a spoon to scoop out the pit.

Scoop avocado out of the shell and put in the bowl. Add sprouts to the avocado meat. Mash with a fork. It is ok to leave some lumps.
Set the mixture aside.

Divide the grated carrots among the four salad bowls.

Using your clean fingers and a spoon, make walnut size hairballs from the avocado mixture and arrange them on top of the grated carrots. Pour Italian "saliva" dressing over hairballs and serve. Serves 4 cat fanciers.

Sicko serving suggestion: Squeeze ribbons of chocolate icing "hairball" medicine out of a paper cone onto the backs of your guests hands to be licked off for dessert.

From the Book: Gross Grub by Cheryl Porter Random House ISBN

0-679-86693-0

Shared by Carolyn Shaw 10-95

From the Searchable Online Archive of Recipes

<http://soar.Berkeley.EDU/recipes/>

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Banana Worm Bread



- 1/2 c Shortening
- 3/4 c Sugar
- 2 Bananas, mashed
- 2 c Flour
- 1 ts Soda
- 1 ts Salt
- 1/2 c Chopped nuts
- 2 Eggs
- 1/4 c Dry-roasted army worms

Mix together all ingredients. Bake in greased loaf pan at 350 for about 1 hour.

Recipe compliments of Kathy Gee and Julie Stephens.

This recipe has been tested by Jim Bodle [<bodle@dreamscape.com>](mailto:bodle@dreamscape.com) who says he enjoyed the dish. He said that it was difficult to find the insects and that they were expensive.

Typos by Bert Christensen 5/4/97

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Spam Shake



1 Can of Spam.
1 tin of Anchovies
2 12oz cans of beer
4 oz tomato juice
1 teaspoon Dijon mustard
1/2 cup chopped up parsley
1/4 cup chopped scallions
dash of Tabasco
salt (if you'd need it), pepper to taste

Put it in blender and blend until smooth.

Serve chilled with Celery stick.

From: [_John's Shrine to Spam_](#) web site of John Strong

<http://umbc7.umbc.edu/~jstron1/spam.html>

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Bloody Eyeballs On The Rocks



12 Radishes
7 oz Olives -- pimiento-stuffed
46 oz Tomato juice

Recipe by: Creepy Cuisine, Lucy Munroe

Prepare these bloody eyeballs the day before your plan to serve them. Peel radishes, leaving thin streaks of red skin on them for blood vessels. Using the tip of the vegetable peeler or a small, knife, carefully scoop out a small hole in each radish. Stuff a green olive, pimiento side out, in each hole. Place 1 radish eyeball in each section of an empty ice cube tray. You may need to pare your eyeballs down a bit to fit. Fill the tray with water and freeze overnight. Pour tall glasses 3/4 full of tomato juice and add a pair of eyeballs to each glass.

Penny Halsey (ATBN65B).

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Ralph's Retch



- 3 ounces Box strawberry Jell-O
- 40 Ice cubes
- 2 cans (12 oz) strawberry soda

-----TOOLS-----

- Mixing bowl
- Shallow 9x12 pan
- Butter knife
- Blender
- Spoon
- Tall glasses
- Iced tea spoons

Prepare Jell-O according to package directions. Pour into shallow pan and chill until firm, about 3 hours.

Using a dull knife, make as many cuts as possible across the length and width, forming tiny cubes.

With an adult's help, grind ice cubes in a blender.

Spoon alternating layers of crushed ice and gelatine pieces into tall glasses, filling them about 2" away from tops. Slowly pour soda into each glass until full, then stir gently. Serve retch with ice tea spoons, so your guests can see it at every chilly glob.

Sicko serving suggestion: Almost any cooked food can look like puke if you grind it for a few seconds in a blender. And it makes for a tasty sandwich spread!)

From the Book: Gross Grub by Cheryl Porter Random House
ISBN 0-679-86693-0
Shared by Carolyn Shaw 10-95

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The Perfect Martini



Stories gathered by Louise Ripley (lripley@yorku.ca)

Every martini drinker has a story. Here are some.

Some people simply keep gin and glasses in the freezer and pour it in as needed, adding the olive. Others get more inventive.

The glasses, of course, should be of the finest crystal, as should the pitcher if you use one. And everything should be ice cold. On a boat on the Nile River in Egypt, with my good friend Ellen Rubert, I once ordered a martini. The waiters were confused, partly because martini overseas means the brand name of vermouth, so I finally asked them to just bring me a glass of gin. Soon there arrived at my table a small clear glass jelly jar, with an ounce of warm gin in the bottom! This is NOT how to serve a martini, although all the rest of the trip was great!

A friend's mother in Florida takes gin, and Waterford crystal glasses and pitcher from the freezer, pours the gin into the glasses, then, with a tiny Waterford crystal perfume atomizer used solely for this purpose, wisps a tiny spray of vermouth over each glass. Or you can marinate the olives in vermouth and drop one in.

Then there's Liam O'Dell's uncle, who loved trout fishing. His martini recipe follows. First thing in the morning, go to a clear, fresh mountain stream full of trout. Pour four ounces of good vermouth into the water, walk a quarter of a mile downstream, gather water from the stream and make ice cubes with it. This

presumes you are staying in a trailer with hydro. Spend the day trout fishing. When the cocktail hour comes, put some of the ice cubes you made earlier in the day into a glass, fill the glass with gin, and enjoy.

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Ghoul-Ade Over Gopher Guts



3 oz Cherry gelatin powder -- or
10 Lemons -or 2 cups bottled lemon ju
7 c Water
1 c Sugar
Green food coloring

Recipe by: Creepy Cuisine, Lucy Munroe

Prepare a bowl of gelatine dessert according to the directions on the package. Chill in the freezer for 45 minutes, or until partially set. While the gelatine cools, squeeze the juice from the lemons into a pitcher, being careful not to include any seeds. Add the 7 cups of water to the lemon juice. Stir. Add the sugar and stir again. Add green food coloring until Ghoul-ade is the desired shade. Pour Ghoul-ade into individual glasses, then spoon partially set gelatine gopher guts into glasses. Include long spoons when serving this drink to help your guests eat their guts out!

Penny Halsey (ATBN65B).

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Swamp Water Punch With The Floating Arm of Death



Orange juice
follows)

Optional: floating arm-of-death (recipe

Optional: ginger ale,
Alcohol of some kind
Blue food coloring

Put some blue food coloring into the orange juice punch until it turns a disgusting swamp-green color. The color is gross and the orange juice pulp floating around really adds to the effect. People will realize that the punch tastes good, but it will take them awhile to figure out it is orange juice.

Floating Arm-of-Death

Water or orange juice
optional: gummy worms

Freeze the water (and gummy worms if desired) in a clean rubber glove. Peel off the rubber glove and float the arm in the punch.

From: "Sky Scorcher" on Usenet

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Fried Beaver Tail



2 Beaver tails	1/4 ts Pepper
1/2 c Vinegar	1/4 c Butter
1 tb Salt	1/4 c Sherry or cooking wine
2 ts Soda	1 ts Dry mustard
1/4 c Flour	1 ts Sugar
1/2 ts Salt	1 tb Worcestershire sauce

1. Skin beaver tails, clean thoroughly and wash well in a solution of salt water. Let soak overnight in cold water to cover, adding 1/2 cup vinegar and 1 tablespoon salt to water.
2. The next day, remove from the brine, wash, then cover with solution of 2 teaspoons soda to 2 quarts water. Bring to a boil, reduce heat and simmer 10 minutes. Drain.
3. Dredge beaver tails in seasoned flour.
4. Melt butter in heavy fry pan and saute tails at low heat until tender.
5. Mix wine with mustard, sugar, garlic powder and Worcestershire sauce.
6. Add to beaver tails and simmer gently for 10 minutes, basting frequently.

From "Northern Cookbook" edited by Eleanor A. Ellis, Indian Affairs and Northern Development, Ottawa 1973.

A note received from Jimm Gordon:

Born and raised in the Big Belt Mountains of Montana, every winter fried beavertail was a culinary treat that would grace our table on a weekly basis. I was tickled to see a recipe for it in your bizarre foods section, but noted one area of the recipe that I thought needed clarification. One does not, in the usual

fashion, "skin" a beavertail. The thick, scaly hide adheres too tightly to the gristly flesh for that to be a good option. Oldtime beaver eaters had a little trick that made getting the hide off a snap.

Stick a barbecue fork into the "meat" end of the beavertail, then "toast" it like a marshmallow over the woodstove or electric burner or other heat source. As it toasts, the hide puffs away from the meat like a slowly expanding balloon. After a few minutes you can strip it away and trim the edge, leaving you with a nice filet of greasy pink/white meat for your recipe.

The smell is not charming, but it's not as bad as some things. And the taste (and saved work) is worth it. Just thought I would share that tip.

Jimm Gordon

Typos by Bert Christensen
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Authentic Texas Beef Jerky



Find yourself a cow. Kill it. Skin it out. Cut off a large hunk of dead cow meat (any part you think suitable) Cut the dead cow meat up into thin, flat strips, like you are trying to make a belt. Put salt, and cracked pepper on the dead cow meat. (cow meat means red beef down hear, even if it come off a steer). hang the meat on the top wahr of a bob-wahr fence in the Texas summer sun (available May thru Sept. in most counties.) Let it hang thar, dryin' in the breeze, for a day or two. When its dark, and tough as wang leather, and dry as west Texas, she's done. Warning: don't serve to youngins nor old-timers with store-bought teeth, without you soften it some first.

Caveats: use plenty salt, unless you fancy dried fly eggs for flavor. If the weather is rainy (as happens ever decade or so in Texas summers), flap the dead cow meat down on your cast arn stove, or your bob-a-cue grill, and heat real slow. (jerked cow meat is dried, not cooked, so don't use much fahr)

This is how we been jerkin cow meat, buffalo, goat, sheep (but in secret) and any damn thang we kin kill or rustle for hundreds of years down here in Texas. I hear tell some new-fangled folk put smoke flavor on the meat, if'n they don't have no mesquite branches to smoke it over. If you own any land in Texas, you got plenty mesquite branches, since it'll grow in a gravel parkin lot, and dont need but a heavy dew onest or twiest a year for water, and is harder to root out than a displaced New Yorker.

They tell me y'all can jerk chicken meat too. It seems like too dang much trouble for a bird, to me. Mostly, we just roast em on a stick till the feathers are all burned off, then peel off the outsides and eat whats left. That's if yur bachin it. If you got a full-time woman, she can fry it up for you.

Now that Texas has become the third most populous state (and some say, the first most pompous), and had a big influx of former yankees (anyone whose been here 3 years or more, and now wears jeans with a sportcoat to work, and

swears they'll never go back where they came from, no matter how hard the native Texas are tyin to get them to.) the old recipes for jerkin rattlesnake over mesquite branches have pretty much gone by the wayside. They do tell that the Vietnamese and Mexicans have kept the good old secrets for jerkin smoked dog alive, though, for which all us old-timers are eternally grateful. If a dog cain't earn his keep, he can always provide supper, I always say.

As we say down here, don't ask a man if'n he's a Texan. If he is, he'll tell ya, and if he ain't, ya don't want to embarass him.

Qwert Y. Uiop, Ancient Nerd

--- Stupidity is the one vice that never goes unpunished. --

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Blackened Turkey



1 turkey
salt
garlic
4 eggs
1 apple
1 orange
1 large can crushed pineapple
1 lemon
4 large onions
6 celery stalks
buncha preserved ginger
2 cans water chestnuts
3 packages unseasoned bread crumbs
3/4 pounds ground veal
1/2 pounds ground pork
1/4 pounds
butter
onion juice
1 quart apple cider
Spice List:
basil
bay leaf
caraway seed
celery seed
chili powder
cloves
ground coriander

mace
marjoram
dry mustard
oregano
parsley
pepper, black
poultry seasoning
poppy seed
sage
savory
Tabasco
thyme
turmeric

This is a recipe that has been around for so long, cherished all the while, that it has acquired a considerable gloss, in the classic sense of the word. As scholarly medieval monks studied and interpreted their precious hand-copied books, they made notes in the margins and between the lines, to enhance the content of the book for the next reader. When the document was copied, much of this "gloss" found its way into the new book. As the books grew with gloss, so has this recipe grown. When I first saw the recipe, thirty-one years ago, it had been transcribed by Morton Thompson from God-knows-where, and it bore the gloss of Robert Benchley and an Unknown Scribe. In my custody, it seems to grow like a warm yeast dough, from my efforts and those of Bill the Great Dane.

Each time it's transcribed, including this time, I see something that needs clarification or correction. If this were an orderly world, the various levels of the recipe would be distinguished by stacked norkies (>>>), or wakas, if you will.

No such luck here, though. Up to now, this has been pure Bob Brunjes. After the asterisks, some notes are identified; some are not. Some are me; some may go back to ancient Egypt.

This ambiguity saves me. I've been chastised before in this group for sanctioning alcoholic excesses in the kitchen, but it's not so. I was just following the recipe, this recipe. And if you have an ounce of respect for tradition in you, so will you.

For about a dozen years, at the approach of turkey-eating season, I have been trumpeting to all who would listen, and to a good many who would rather not, that there is only one way to cook a turkey. This turkey is not my turkey. It is the creation of the late Morton Thompson, who wrote "Not as a Stranger" and other books.

This recipe was first contained in the manuscript of a book called "The Naked Countess" which was given to the late Robert Benchley, who had eaten the turkey and was so moved as to write an introduction to the book. Benchley then lost the manuscript. He kept hoping it would turn up-- although not as much,

perhaps, as Thompson did, but somehow it vanished, irretrievably. Thompson did not have the heart to write it over. He did, however, later put his turkey rule in another book. Not a cookbook, but a collection of very funny pieces called "Joe, the Wounded Tennis Player".

THE ONLY WAY TO COOK A TURKEY!!!!!!!

This turkey is work... it requires more attention than an average six-month-old baby. There are no shortcuts, as you will see.

Get a HUGE turkey-- I don't mean just a big, big bird, but one that looks as though it gave the farmer a hard time when he did it in. It ought to weigh between 16 and 30 pounds. Have the poultryman, or butcher, cut its head off at the end of the neck, peel back the skin, and remove the neck close to the body, leaving the tube. You will want this for stuffing. Also, he should leave all the fat on the bird.

When you are ready to cook your bird, rub it inside and out with salt and pepper. Give it a friendly pat and set it aside. Chop the heart, gizzard, and liver and put them, with the neck, into a stewpan with a clove of garlic, a large bay leaf, 1/2 tsp coriander, and some salt. I don't know how much salt-- whatever you think. Cover this with about 5 cups of water and put on the stove to simmer. This will be the basting fluid a little later.

About this time I generally have my first drink of the day, usually a RAMOS FIZZ. I concoct it by taking the whites of four eggs, an equal amount of whipping cream, juice of half a lemon (less 1 tsp.), 1/2 tsp. confectioner's sugar, an appropriate amount of gin, and blending with a few ice cubes. Pour about two tablespoons of club soda in a chimney glass, add the mix, with ice cubes if you prefer. Save your egg yolks, plus 1 tsp. of lemon -- you'll need them later. Have a good sip! (Add 1 dash of Orange Flower Water to the drink, not the egg yolks)

Get a huge bowl. Throw into it one diced apple, one diced orange, a large can of crushed pineapple, the grated rind of a lemon, and three tablespoons of chopped preserved ginger (If you like ginger, double this -REB). Add 2 cans of drained Chinese water chestnuts.

Mix this altogether, and have another sip of your drink. Get a second, somewhat smaller, bowl. Into this, measuring by teaspoons, put:

2 hot dry mustard 2 caraway seed 2 celery seed
 2 poppy seed 1 black pepper 2 1/2 oregano
 1/2 mace 1/2 turmeric 1/2 marjoram
 1/2 savory 3/4 sage 3/4 thyme 1/4 basil
 1/2 chili powder

In the same bowl, add:

1 Tbl. poultry seasoning 4 Tbl parsley 1Tbl salt
4 headless crushed cloves 1 well crushed bay leaf 4 large chopped onions
6 good dashes Tabasco 5 crushed garlic cloves
6 large chopped celery

Wipe your brow, refocus your eyes, get yet another drink--and a third bowl. Put in three packages of unseasoned bread crumbs (or two loaves of toast or bread crumbs), 3/4 lb. ground veal, 1/2 lb. ground fresh pork, 1/4 lb. butter, and all the fat you have been able to pull out of the bird.

About now it seems advisable to switch drinks. Martinis or stingers are recommended (Do this at your own risk - we always did! -REB). Get a fourth bowl, an enormous one. Take a sip for a few minutes, wash your hands, and mix the contents of all the other bowls. Mix it well. Stuff the bird and skewer it. Put the leftover stuffing into the neck tube.

Turn your oven to 500 degrees F and get out a fifth small bowl. Make a paste consisting of those four egg yolks and lemon juice left from the Ramos Fizz. Add 1 tsp hot dry mustard, a crushed clove of garlic, 1 Tbl onion juice, and enough flour to make a stiff paste. (This is a procedure that seems to need clarification. Make the paste about the consistency of pancake batter for the first coat. After a couple of coats, I thin the paste a little, with water or any other fluid taht falls to hand. After a couple more coats, I thin a bit more, so that the final coats have about the consistency of whipping cream -REB) When the oven is red hot, put the bird in, breast down on the rack. Sip on your drink until the bird has begin to brown all over, then take it out and paint the bird all over with paste. Put it back in and turn the oven down to 350 degrees F. Let the paste set, then pull the bird out and paint again. Keep doing this until the paste is used up.

Add a quart of cider or white wine to the stuff that's been simmering on the stove, This is your basting fluid. The turkey must be basted every 15 minutes. Don't argue. Set your timer and keep it up. (When confronted with the choice "do I baste from the juice under the bird or do I baste with the juice from the pot on the stove?" make certain that the juice under the bird neither dries out and burns, nor becomes so thin that gravy is weak. When you run out of bast, use cheap red wine. This critter makes incredible gravy! -REB) The bird should cook about 12 minutes per pound, basting every 15 minutes. Enlist the aid of your friends and family.

As the bird cooks, it will first get a light brown, then a dark brown, then darker and darker. After about 2 hours you will think I'm crazy. The bird will be turning black. (Newcomers to black turkey will think you are demented and drunk on your butt, which, if you've followed instructions, you are -REB) In fact, by the time it is finished, it will look as though we have ruined it. Take a fork and poke at the black cindery crust. Beneath, the bird will be a gorgeous mahogany, reminding one of those golden-browns found in precious Rembrandts. Stick the fork too deep, and the juice will gush to the ceiling. When you take it out, ready to carve it, you will find that you do not need a

knife. A loud sound will cause the bird to fall apart like the walls of that famed biblical city. The moist flesh will drive you crazy, and the stuffing--well, there is nothing like it on this earth. You will make the gravy just like it as always done, adding the giblets and what is left of the basting fluid.

Sometime during the meal, use a moment to give thanks to Morton Thompson.

There is seldom, if ever, leftover turkey when this recipe is used. If there is, you'll find that the fowl retains its moisture for a few days. That's all there is to it. It's work, hard work--- but it's worth it.

Kat's Cranberry-Port Relish

(This recipe comes from my daughter, who also takes holiday cooking _very_ seriously; This stuff is to _die_ for -REB)

- 3 Cups Fresh or frozen cranberries
- 1 Medium onion, minced
- 1/3 Cup Cider vinegar
- 1 Cup Golden raisins
- 1 Cup Granulated white sugar
- 1 1/2 Cups Port
- 1/2 tsp Ground nutmeg
- 1 tsp ground ginger (I use 1-2 Tbsp candied ginger, instead -REB)
- 1 tsp ground cinnamon

In a 3-4 quart pan, combine cranberries, onion, vinegar, raisins, port, nutmeg, ginger, cinnamon. Bring quickly to a boil, stirring occasionally. Simmer uncovered while stirring often until mixture is reduced to about 3 cups, about 30 minutes. Again, stir frequently to avoid scorching.

Let cool.

If you can make this a couple of days before it's eaten, and refrigerate it, its flavor will be at its best.

Turkey (black, of course), mashed potatoes (a _must_ for the gravy), cranberry relish and cranberry sauce, hot rolls, a cooked vegetable or two, candied sweet potatoes (no marshmallows here), a salad of some type, pies (pumpkin (really squash), chess, cranberry-hazelnut, mince, or sour-cream lime), and whatever's a family favorite.

I hope this helps.

Collected by Bert Christensen
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Crow Casserole



6 Crow breasts
 1 quart sauerkraut
 6 strips bacon
 1/3 cup chopped onions

Brown the crow breasts in a skillet, when browned, place them in a casserole dish on top of a 1 1/2 inch layer of sauerkraut. Lay a strip of bacon on each breast and sprinkle the onion on them. Next layer over them again the sauerkraut and some of it's juices. Bake at 350 deg, for 2 hrs. Enjoy! Jason

From "Jason R." <renegade@kdsi.net>

Ramone@worldnet.att.net (Ramone) responded to Jason R. as follows:

I did okay until you got to the *enjoy* part. That means you actually eat this. I thought you had just found a new way to screw up good sauerkraut. Now let me get this straight: (a) cow dies of old age, falls over and swells up, (b) possum crawls inside cow and devours insides, (3) possum walks across hiway and gets smashed flat by car, (4) crow flies down and eats possum. Now, if I understand this correctly, you are advocating that I actually, physically eat the crow? Nope. When I eat crow, I do it with a dozen roses and three days of prostrate groveling, and it's going to stay that way.

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Savoury Seal Hearts



- 1 Large seal heart
- 1 c Bread crumbs or cooked rice
- 1 ts Parsley
- 1/2 ts Sage
- 1/2 ts Salt
- 1/4 ts Pepper
- 2 tb Onion flakes, softened in lukewarm water
- Slices of fat bacon
- 2 tb Melted butter

Soak the heart in salted water overnight.

Wash the heart well and trim off the fat, large veins and thread-like cords

Cut the heart into thick slices.

Grease a casserole well with butter.

Make a stuffing of bread crumbs or cooked rice, parsley, sage, salt, pepper and the onions. Toss lightly.

Place the slices of heart, stuffing and slices of fat bacon in layers, alternately in the greased casserole and top with the melted butter.

Cover tightly and bake in a moderate oven for at least 2 hours. Serves 4.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973.

Typos by Bert Christensen.

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Cockentrice (A Marvelous Beast)



- 1 Suckling pig, about 7 pounds
- 1 lg Roasting chicken, about 6 pounds
- 6 Egg yolks
- 1/4 ts Powdered saffron
- 1/2 c All-purpose flour
- 1/4 c White wine
- 1 tb Fresh parsley leaves, very finely chopped
- 1 tb Flour

"The extraordinary "beasts" created by these instructions never were seen on land or sea. A bestiary pair, these chicken and pork visual as well as edible delights were intended to startle as well as feed. The creation of such illusion foods was an important contribution of the medieval cook to the flamboyant art forms of the medieval feast."

Bake the chicken and the suckling pig separately at 375 F until tender; the chicken ought to take 2 hours, the suckling pig closer to 3.

Cut the chicken in half with the incision running around the body behind the wings. The forward half is thus separated from the hind parts. Similarly cleave the pig so that the "head and shoulders" are cut from the back half of the animal. With a strong butcher's thread or "carpet" thread sew the forward half of the chicken to the back half of the pig; sew the pig's "head and shoulders" to the hind half of the capon. Each is now a cockentrice. Turn oven up to 400F.

Lightly beat the egg yolks. Mix in the saffron and flour to make a thick fluid. Paint this on the suture lines as well as various parts of either the "face" or appendages--gold snout and gold nails were typical adornments.

Return these marvellous animals to the oven so the gold "endoring" may set and the final creatures appear resplendent.

Mix the parsley in white wine with flour until the green color well permeates the fluid. If not a bright green, add two drops of green food coloring. Paint on "feathers" or designs for final embellishing of the cockentrice, your fancy guiding your hand.

From: Fabulous Feasts, Medieval Cookery and Ceremony Shared By: Pat Stockett

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Barbecued Bear



- 3 lb Bear steak cut in 2" cubes
- 1 sl Salt pork, cut up
- 1 c Catsup
- 1/3 c Steak sauce
- 2 tb Tarragon vinegar
- 1 Onion, diced
- 1 tb Lemon juice
- 1 ts Salt
- 1 tb Chili powder

Trim all fat from bear steak and cut into 2 inch cubes.

Sear meat on all sides with salt pork in a heavy fry pan.

Place meat in casserole.

Add rest of ingredients to fry pan and bring to a boil, stirring constantly.

Pour sauce over meat in casserole.

Cover and bake for at least 2 hours in a 325 degree F. oven, stirring occasionally until meat is tender.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973.

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The Beloved (Dreaded?) Haggis



- 1 Sheep's lungs (illegal in the U.S., may be omitted)
- 1 Sheep's stomach
- 1 Sheep heart
- 1 Sheep liver
- 1/2 lb Fresh suet (kidney leaf fat is preferred)
- 3/4 cups oatmeal (the ground type, NOT the Quaker Oats type!)
- 3 Onions, finely chopped
- 1 tsp Salt
- 1/2 tsp Freshly ground pepper
- 1/4 tsp Cayenne
- 1/2 tsp Nutmeg
- 3/4 cup Stock

Wash lungs and stomach well, rub with salt and rinse. Remove membranes and excess fat. Soak in cold salted water for several hours. Turn stomach inside out for stuffing.

Cover heart and liver with cold water. Bring to a boil, reduce heat, cover and simmer for 30 minutes. Chop heart and coarsely grate liver. Toast oatmeal in a skillet on top of the stove, stirring frequently, until golden. Combine all ingredients and mix well. Loosely pack mixture into stomach, about two thirds full. Remember, oatmeal expands in cooking.

Press any air out of stomach and truss securely. Put into boiling water to cover. Simmer for 3 hours, uncovered, adding more water as needed to maintain water level. Prick stomach several times with a sharp needle when it begins to swell; this keeps the bag from bursting. Place on a hot platter, removing trussing strings. Serve with a spoon. Ceremoniously served with "neeps and nips,"

mashed turnips, nips of whisky.

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Seal Brain Fritters



- 2 Seal brains
- 1 tb Salt
- 1 tb Vinegar
- Water to cover
- 2 tb Egg powder, mixed with
- 6 tb Luke warm water
- 1/2 c Flour
- 1/4 c Milk
- 1/2 ts Salt
- 1/4 ts Pepper
- 1/4 ts Mixed herbs
- 2 tb Melted butter
- Fat for deep frying

Wash the seal brains in salted water. Remove loose skin and blood.

Soak the brains in fresh cold water for 1 hour, changing the water two or three times.

Cover with water to which 1 tablespoon salt and 1 tablespoon vinegar has been added and boil for 15 minutes. Drain and pat dry.

Mash the brains until soft and light.

Mix the flour, eggs and milk together, beating well to make a soft smooth batter.

Add the brains, melted butter, herbs, salt and pepper to the batter, and mix well.

Drop tablespoons of the mixture into hot fat and deep fry until golden brown.

Drain the fritters well before serving. Serves 4.

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Three Possum Recipes from:

Dave Baker
Lakeland, Florida

critter1@gae.net

<http://www.gate.net/~critter1/critter/critter1.htm>



Possum and Taters

Ingredients:

1 young, fat possum
8 sweet potatoes
2 tablespoons butter
1 tablespoon sugar
salt

Directions: First, catch a possum. This in itself is excellent entertainment on a moonlight night. Skin the possum and remove the head and feet. Be sure to wash it thoroughly. Freeze overnight either outside or in a refrigerator. When ready to cook, peel the potatoes and boil them tender in lightly salted water along with the butter and sugar. At the same time, stew the possum tender in a tightly covered pan with a little water. Arrange the taters around the possum, strip with bacon, sprinkle with thyme or marjoram, or pepper, and brown in the oven. Baste often with the drippings.

Stuffed Possum

1 possum (whole)
1 qt. cold water
1/8 cup salt



- 5 beef bouillon cubes
- 2 bay leaves
- 3 celery stalks (chopped)
- 2 onions (sliced)
- 1 bag packaged stuffing



Preheat oven to 350 degrees. Soak possum in cold salt water for 10 hours. Rinse meat in cold water and refrigerate 2-4 hours. Prepare stuffing according to package directions. Stuff possum cavity with prepared packaged stuffing. Close cavity tightly. Place stuffed possum in roasting pan, add water, bouillon cubes, bay leaves, celery and onion. After 2 hours turn meat. Reduce heat to 300 degrees. Cook for 1 more hour. Test roast, if not done reduce heat and cook until done.

Cajun Possum Chili - NUCLEAR HOT !!!

Ingredients:

Tomatoe Sauce (depends on possum)

1 tsp.-1 cup Chili Powder (Depends on Taste and possum)

1 Large possum or 3 small (If you ran over the possum better make it 4)

1 large pot or two large ones if the first isn't enough.

5-10 chili peppers (depends on taste and possum)

5-10 red peppers (depends on taste and possum)

5-10 jalapenio peppers (depends on taste and possum)

How ever much Cayenne Pepper you like, it depends on your taste and possum.

1 tsp. Black Pepper

a pinch of salt

Chili Beans for extra flavor

And whatever other ingredients that are hot and spicy you would like to add.

Directions:

1. Skin possum(s)

2. Remove internal organs, head, claws, and bones. There is no flavor or use for these. But if you want to add them, Go ahead.

3. Put some tomatoe sauce in the pot(s). Then add the possum.

4. Chop peppers

5. Skip step four if you don't want chopped peppers; it doesn't matter.

6. Put the rest in and let set for a long dang while.

7. Before serving make sure you have enough bread, Milk, and Toliet paper for after dinner.

8. Serve. Enjoy

9. Race for bathroom. Whoever is first will make a large stench. Have enough air freshner.

Serving size of Meal-depends on how much you put in and on the possum.

Warning-You're a redneck if you try this. (Either that or you like really hot chili.) May cause sudden urges to go to the bathroom. May cause burned tongues and mouths. May cause severe indigestion!! ---Anonymous

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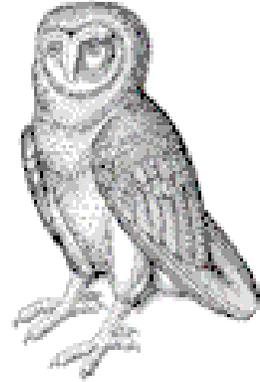
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Briscoe Darling's Hoot Owl Pie



- 1 Good sized cooked hoot owl, boned and chopped
- 1 Stalk celery, diced
- 1 Onion, chopped
- 1 tb Oil
- 10 oz Package frozen broccoli, cooked and drained
- 1 c Sour cream
- 10 1/2 oz Can cream of hoot owl soup
- Salt and pepper to taste
- Warm tortillas
- 1 1/2 c Hoot owl broth
- 1 c Grated rat cheese

Mix the chopped owl, celery, onion, oil, cooked broccoli, sour cream, hoot owl soup, salt, and pepper together. Then you let them sit while you and the boys play "Never beat your Mother with a Great Big Stick." Be sure you don't play more than 6 choruses. Roll all of this stuff into the warm tortillas and place them in a baking dish. Then pour the hoot owl broth over them. You cook all of this stuff in a 325F oven for 20 minutes, or 3 choruses of "Dirty Me, Dirty Me, Oh How I Hate Myself." Make sure the onions are done. Then the last 5 minutes of cooking, place the grated rat cheese on top. Dish out the warm tortillas and hot sauce. Now then, if the moon is in the "getgone" and the wind blows in snuffs, there ain't goin' to be no hoot owls. In that case, you get Ernest T. Bass to steal you a good sized chicken and ya put that in instead. If you do that, while the chicken is cookin' you get the boys and play 6 choruses of "Don't Dance on the Table Charlene You Stepped in My Collard Greens." Serves 6.

Submitted by: Denver Pyle - cast member, Mayberry.

Origin: Aunt Bee's Mayberry Cookbook.

Shared by: Sharon Stevens, Nov/94.

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Beaver in Sour Cream



1 Beaver, skinned and cleaned	1 ts Salt
1/2 c Vinegar	1/4 ts Paprika
1 tb Salt	1/4 c Butter
2 qt Water	1 md Onion, sliced
2 ts Soda	1/2 c Water
1/2 c Flour	1 c Sour cream

1. Soak beaver overnight in solution of 1/2 cup vinegar and 1 tablespoon salt in cold water to cover.

2. The next day, remove the beaver from the brine, wash and cover with solution of 2 teaspoons soda to 2 quarts of water. Bring to a boil, reduce heat and simmer 10 minutes.

3. Drain and rinse beaver and cut into serving pieces.

4. Dredge each piece of meat thoroughly in the seasoned flour.

5. Melt butter in a heavy fry pan and brown the pieces of meat.

6. Transfer meat to a greased casserole, slice onions over top, add water and bake at 325 degrees F. until tender.

7. When meat is almost tender, add 1 cup sour cream to the casserole. Stir well and continue cooking until tender. Serves 4.

From "Northern Cooking" edited by Eleanor A. Ellis, Indian Affairs and Northern Development, Ottawa 1973.

Typos by Bert Christensen



Toronto, Ontario

web site: <http://bertc.co>

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Bar-b-qued Moose



1 moose, antlers removed
8 gallons ketchup
5 1/2 gallons Bob's Moose Marinating Sauce
salt and freshly cracked pepper, to taste
3 tbsp. dry mustard
1 bay leaf
3 two-fours of fine Canadian beer

1. Make sure the moose is dead
2. Put moose on a skewer or in a very, very, very large skillet
3. Cook over medium-high heat until done, about 9 days, basting occasionally with all the other ingredients, save and except the beer
4. Drink the beer
5. Serve the moose with Potatoes Anna and an asparagus soufflé

From Chris Knight's *The Great Canadian Food Show*

Collected by Bert Christensen.
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Tuna Twinkie Soufflé



1 Tbl rendered chicken fat, divided
12 Hostess Twinkies
Salt
White Pepper
1/2 tsp dry mustard
4 eggs, separated
2 cans tuna in oil, drained, reserve oil.

Preheat oven to 350 F.
Grease a 7-inch soufflé dish with 1 tsp of chicken fat and 1 tsp tuna oil.

Slice Twinkies in half lengthwise. Remove and reserve cream filling.

In a large food processor, combine Twinkie cakes, half of the Twinkie filling, and the remaining chicken fat and tuna oil.

Blend until the mixture has reached the consistency of a thin batter.

Transfer ingredients to a medium saucepan and cook over low heat. Stir in salt, white pepper, and mustard. Remove from heat.

Beat in egg yolks, one at a time, beating thoroughly after each addition. Fold in tuna. In a medium bowl, beat egg whites until stiff but not dry. Fold beaten egg whites into tuna mixture. Pour into greased soufflé dish.

Bake in 350 oven 40 to 45 minutes, or until puffed and golden brown. Top with remaining Twinkie cream.

Serve with a tossed salad.

The author is Mike Nelson from Minneapolis, and the title is 'The Worst Cookbook in America'. He has been searching out the world's most god-awful recipes for 10 years.

From Recipe Archives

<http://www.neosoft.com/recipes/misc/weird-foods>

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Homemade Maggot Stew



2 tb Vegetable oil
1/4 c Flour
1/2 ts Salt
1/2 ts Pepper
1/4 ts Garlic powder
1 lb Stew beef cut in one inch Chunks
2 cn (14 1/2oz) plain stewed Tomatoes
1 cn (10 1/2oz) beef broth
1 ts Thyme
1 Bay leaf
3 md To 4 carrots
1 c Fresh or frozen green beans
3/4 c Orzo pasta

--TOOLS--

Sharp knife
lg Stew pot with lid
Ziploc bag
Long handled cooking spoon
Carrot peeler
lg Saucepan
Colander
Slotted spoon
8 Soup bowls
Soup ladle

Place oil in stew pot and with an adult's help, turn heat to medium low. Measure

flour, salt, pepper and garlic powder into ziploc bag. Drop in stew beef, seal bag and shake until well coated. Pour contents of bag into the stew pot. Turn the heat up to medium.

With an adult's help, use a long handled spoon to turn the meat every 3-4 minutes, letting the meat brown well on all sides. Cook until the meat begins to look crusty. Add the tomatoes, broth, thyme and bay leaf. Bring to a boil, then lower heat to low.

With an adult's help, peel the carrots and cut them into small coins with a knife. When the stew has simmered for one hour, add the carrots and green beans to the pot. Cover and simmer another 45 minutes.

With an adult's help, cook the orzo in a saucepan according to the package directions. when just tender, drain it through a colander into the sink, shaking out any excess water. These are your maggots. Add them to the stew pot, then turn off heat and carefully blend.

Sicko serving suggestion: Turn any meaty meal into a freakish feast by spreading a layer of orzo maggots on top of your roasted, baked or boiled beast!

From the Book: Gross Grub by Cheryl Porter Random House ISBN 0-679-86693-0

Shared by Carolyn Shaw 10-95

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Roast Polar Bear



- 1 5 to 6 pound roast of bear
- 1/2 c Vinegar
- 1 tb Salt
- 4 c Water
- 3 Strips thick sliced bacon or salt pork
- 1 Large onion, quartered
- 3 tb Butter
- 1 ts Salt
- 1/4 ts Pepper

Trim all fat from the roast. Wash well

Soak meat for at least 2 hours in water, salt and vinegar. Remove and pat dry.

Place meat in a roaster, lay strips of bacon on top and place quarters of onion beside it.

Roast at 350 degrees F. for about 3 hours.

15 minutes before serving, remove bacon strips, coat top of roast with butter and sprinkle with salt and pepper.

Roast another 15 minutes and drizzle butter on top two or three times during this period. Serve Hot. Serves 6 to 8.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973.

Typos by Bert Christensen
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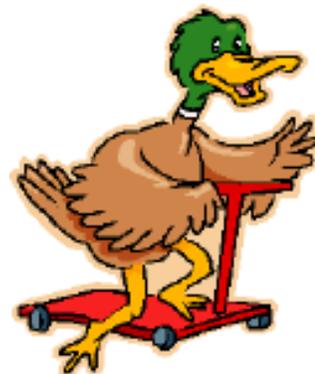
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Duck Webs in Oyster Sauce



- 5 To 6 duck webs
- 1/2 lb Broccoli
- 2 To 3 Chinese dried -mushrooms, soaked
- 2 sl Ginger root, peeled
- 2 Scallions (spring onions)
- 2 tb Rice wine (or sherry)
- 1 ts Soy sauce
- 1/2 tb Sugar
- 1 ts Salt
- 1 Star anise
- 2 tb Oyster sauce
- 1 ts Sesame seed oil
- 1 tb Cornstarch (corn flour)
- 4 tb Oil

Remove the outer skin of the duck webs; wash and clean well. Crush the ginger root and onions.

Heat up 2 tablespoons (30ml) oil; toss in the crushed ginger root and onions followed by the duck webs; stir a few times; add rice wine or sherry and soy sauce. After 5 minutes or so, transfer the entire contents to a sand-pot or casserole. Add sugar, a little salt, star anise and a little stock or water. Simmer gently for 3 hours.

Just before serving, stir-fry the broccoli or greens with the Chinese dried mushrooms, a little salt and sugar. Place them on a serving dish, then arrange the duck webs on top of that. Meanwhile heat a little oil in a saucepan, add

oyster sauce and sesame seed oil. Thicken with cornstarch (corn flour) mixed with a little cold water; when it is smooth, pour it over the duck webs and serve.

The oyster sauce enriches the subtle taste of the duck webs

From "Chinese Regional Cooking" by Deh-Ta Hsiung, Chartwell Books Inc., 1979. ISBN 0-89009-598-1

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Calico Bear & Bearinades



Going through old recipes and found a collection of stuff my ex/late husband asked for when somebody gave him some ground bear meat and some steaks. (OK, It was a strange relationship: he married me for my culinary skills and after the divorce I had to teach him how to cook)

From Lynn in Fargo lynncgiff@aol.com >

PS: He didn't die from eating the bear. It was later.

CALICO BEAR

1/2 lb. Bacon, cut crosswise into postage-stamp sized pieces
1/2 lb. bulk Pork Sausage
1 lb. Ground Bear
1 large onion, chopped
1/2 cup catsup
2 to 4 Tbs. cider or wine vinegar
2 Tbs. yellow mustard (like French's®)
1/3 cup brown sugar
1/3 cup dark molasses
1 Tb. Kitchen Bouquet® or Chinese brown sauce
1/4 tsp. Tabasco® Sauce
1 can Butter Beans
1 can Kidney Beans
1 can Pork & Beans
1 can Lima Beans
1 can Great Northern Beans

In big skillet, fry Bacon, Sausage and Bear until done. Remove from pan and

add onion to drippings. Cook onion till soft and remove. In crock pot, combine meats, onion, catsup, vinegar, mustard, sugar, molasses, Tabasco® and Kitchen Bouquet®. Drain all beans in colander, rinse if desired. Add to crock pot. Taste for salt and seasonings. Cook on low for several hours.

Bearinades

Wine Marinade

1 C.dry red wine (Burgundy, Bordeaux, Beaujolais, Zinfandel etc.)
1/2 C.dry white wine, (Chablis, Sauterne, etc.)
1 carrot, sliced
1/2 onion, chopped
1 bay leaf
10 peppercorns, cracked
1 clove garlic, crushed
2 Tbs. oil

Red Wine Marinade

2 Tbs. Olive Oil
1/2 tsp. mixed dry herbs (Bouquet Garni)
1 1/2 cups Burgundy

Soy Sauce & Sherry Marinade

1/2 C. Soy Sauce
2 Tbs. sugar
3 Tbs. dry sherry
1 tsp. lemon juice
2 Tbs. oil
1/4 tsp. fresh ginger root, shredded
1 clove garlic, crushed

Directions for Marinades

Mix all ingredients and marinate bear for at least 24 hours, turning meat several times. (You can use a big Zip-Loc® bag, if you squeeze most of the air out you won't have to turn the meat.) Drain well and pat dry. Brush with oil before grilling. When bear is browned on both sides but not done, brush with marinade every 5 minutes or so.

NOTE: I'm a little leery of rare bear, but if you cook it too long it will be very tough and dry.

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Stuffed Moose Heart



- 1 Moose heart
- 1 c Fine bread crumbs
- 1 Stock of celery, chopped
- 1/2 ts Salt
- 4 tb Melted butter
- 1 Small onion, chopped
- 1/2 ts Sage
- 1/4 ts Pepper
- Flour, salt and pepper for dredging.

Wipe heart with a damp cloth, soak overnight in salted water, then drain.

Mix stuffing ingredients in order given.

Drain the heart, hollow out the top and stuff with the sage dressing, then close the opening.

Dredge heart in flour, salt and pepper.

Dot with butter or dripping.

Place in a covered roaster and bake in a 325 degree oven until done, about 3 hours, basting occasionally.

*from Northern Cookbook edited by Eleanor Ellis. Information Canada, Ottawa 1973. (out of print)

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Cow Lung Recipes



Basic Preparation

Beat the lungs with a mallet or flat side of a cleaver to expel most of the air. Trim out the main bronchi and cartilaginous parts.

Calf Lung Provence Style / France

Cut beaten calf's lungs into thin pieces and poach them for 30 minutes in salted water. Drain and dry them. Dredge with seasoned flour. Add them to a pan containing chopped onions fried in oil until golden and cook together until the lungs begin to brown. Add chopped tomatoes, chopped parsley, crushed garlic, salt, pepper, and a generous amount of white wine. Simmer for a half hour.

Calf's Lung and Heart in Paprika Sauce / Hungary

Boil the heart and lungs of a calf in salted water until tender and cut them into thin strips. Sauté some chopped onions in lard until golden, and 1 teaspoon or so of paprika, a little tomato puree, a generous amount of crushed garlic, and a bit of marjoram. Stir a few minutes, then add the meat, salt, and a little of the stock. Cover the pan and allow it to simmer about 15 minutes. Add some chopped tomatoes and chopped celery leaves. Thicken with a few bits of flour blended with lard and continue to simmer for another 10 minutes.

Calf Lung Stew / France

Salt and pepper pieces of lungs and fry them in butter until well browned. Sprinkle with flour, stir well, and cook for a few minutes more (or thicken with blood). Cover with dry red wine or a mixture of wine and stock. Add a bouquet garni and some crushed garlic. Cover and bake in a moderate oven for 1 1/2

hours. Transfer the pieces of lung to a shallow baking dish and add some chopped and fried bacon, diced or whole mushrooms, and a number of small onions (and/or carrots) fried in butter or with the lean bacon. Cover with the strained cooking liquid and return to the oven for an additional 30 minutes. Garnish with croutons.

Calf's Head Casserole (Germany)

Simmer a boned-out calf's head, a calf lung and heart, an onion stuck with cloves, and a bay leaf in water to cover until the meats are tender. Cut the meat into pieces. Fry chopped onions in butter until golden, stir in some flour, and then enough of the strained stock to make a smooth sauce. Add some white wine and a little sugar. Reheat the meat in butter, pour the sauce over it, and serve with mustard and black bread.

Calf's Lungs and Beans (Italy)

Brown a sliced onion, some diced salt pork, some crushed garlic, chopped parsley, and chopped celery in a mixture of olive oil and lard. Add cubed calf's lungs and brown them thoroughly. Add a wineglass or so of white wine, some peeled tomatoes, salt and pepper, and cook about a half hour. Add a generous quantity of previously cooked kidney beans and a little water, cover, and simmer for about an hour. Add some chopped sweet basil the last few minutes of cooking.

From Unmentionable Cuisine by Calvin W. Schwabe, University of Virginia Press, 4th printing, 1996.. ISBN 0-8139-1162-1

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Opossum Sausage



- 5 Feet medium hog casings
- 4 lb Opossum, trimmed of all fat cubed
- 1 lb Pork fat, cubed
- 2 ts Salt
- 2 ts White pepper
- 1 ts Tabasco sauce
- 1 ts Crushed cumin
- 1 ts Oregano
- 2 ts Sweet paprika

Prepare casings. Mix remaining ingredients, grind using the coarse disk and stuff into casings. Twist off into 3-4" links. Cook by sautéing in oil until well browned.

Source: Home Sausage Making by Charles G. Reavis
Typed by Carolyn Shaw 12-94.

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Ant Brood Tacos



Ingredients:

2 Tablespoons Butter
1/2 Pound Ant Larvae and Pupae
3 Serrano Chilies, raw , finely chopped
1 Tomato, finely chopped
Pepper, to taste
Cumin, to taste
Oregano, to taste
1 handful Cilantro, Chopped
Taco Shells, To Serve

Procedure:

Heat the butter in a frying pan and fry the larvae or pupae.
Add the chopped onions, chilies, and tomato, and season with salt.
Sprinkle with ground pepper, cumin, and oregano, to taste.
Serve in tacos and garnish with cilantro.

Recipe & Picture from Xtreme Recipes:

<http://xtremerecipes.netfirms.com/htmldoc/mealworm.htm>

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Whole Stuffed Camel

[From Richard Harter's World](#)



In a cookbook called International Cuisine, presented by California Home Economics Teachers, 1983 (ISBN 0-89626-051-8), you will find:

Stuffed Camel

1 whole camel, medium size
1 whole lamb, large size
20 whole chickens, medium size
60 eggs
12 kilos rice
2 kilos pine nuts
2 kilos almonds
1 kilo pistachio nuts
110 gallons water
5 pounds black pepper
Salt to taste

Skin, trim and clean camel (once you get over the hump), lamb and chicken. Boil until tender. Cook rice until fluffy. Fry nuts until brown and mix with rice. Hard boil eggs and peel. Stuff cooked chickens with hard boiled eggs and rice. Stuff the cooked lamb with stuffed chickens. Add more rice. Stuff the camel with the stuffed lamb and add rest of rice. Broil over large charcoal pit until brown. Spread any remaining rice on large tray and place camel on top of rice. Decorate with boiled eggs and nuts. Serves friendly crowd of 80-100.

Shararazod Eboli Home Economist, Dammam, Saudi Arabia

Collected by Bert Christensen
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web site: <http://bertc.com>

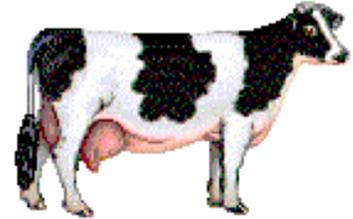
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Fried Cow's Udder



Gebackenes Euter (Fried Cow's Udder)

Ingredients (4 servings)

500 g Cow's udder (a generous lb)

1 Egg, beaten

Plain breadcrumbs

100 g Butter (7 Tbsp)

Salt

Pepper

Instructions

In order to remove all traces of milk, put the udder into lukewarm water and let soak for 2 to 4 hours, permitting the water to cool off. Then cook the udder in a 2-percent to 3- percent salt water solution until tender. Remove from the cooking liquid and cut into 1/2-inch thick slices. Let the slices dry a bit. Season on both sides, dip into whisked egg, and then into breadcrumbs. Fry in butter, turning once, until golden brown on both sides.

Serve with lettuce.

Serves 4.

From: D'SCHWAEBISCH' KUCHE' by Aegidius Kolb and Leonhard Lidel, Allgaeuer Zeitungsverlag, Kempten. 1976. (Translation/Conversion: Karin Brewer)

Posted by: Karin Brewer, Cooking Echo, 9/92

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Lust Burgers



- 8 Really Thin Slices of Smoked ham (not Shoulder)
- 8 Thin Slices of Gouda cheese (or use your favorite cheese)
- 1 Heaping Cup shredded Swiss Cheese
- 5 tb Mayonnaise made with Safflower (not SOYBEAN) oil.
- 4 Mushrooms
- 3 tb Butter
- 1 Tomato
- 8 md Thin slices of French Bread

Let the swiss stand open at room temperature for twenty minutes before you start. Wash the shrooms, pull of the feet, and slice the heads thinly. Slice the tomato thinly as well.

Make four sandwiches in the following fashion:

Spread both pieces of bread with mayo. You must use the mayo like glue to hold the sandwich together. Now sprinkle both sides generously with the shredded swiss.now glue a slice of ham onto the swiss shred. Now glue on some sliced tomato on one side, followed by a slice of cheese, shrooms, more cheese. Now glue the other half on top of this.

Butter the OUTSIDE of the sandwich lightly, then Grill it on a grill, in a skillet (my favorite) or in a sandwich thinger until both outsides are toasted just the way you like it. Enjoy.

WARNING: Do NOT substitute MIRACLE WHIP, REDUCED CALORIE MARGARINE, etc. in this recipe. It is immoral and illegal to attempt to eat LustBurgers without clogging one's arteries. If the idea of a fried sandwich full of ham and cheese and glued together by mayonnaise made from fat and more

fat grosses you out, then LustBurgers are not for you!

~josh brown

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Baked Seal Flippers with Vegetables



- 2 Seal flippers
- 1 ts Soda
- 1 qt Cold water
- 3 sl Salted pork fat
- 2 Onions, chopped
- 2 Carrots, cut up
- 1 Turnip, cut up
- 1 Parsnip, cut up
- 5 Potatoes, cut up
- 1 ts Salt
- 1/4 ts Pepper

-----BISCUIT DOUGH-----

- 2 c Sifted flour
- 4 ts Baking powder
- 1/2 ts Salt
- 1/2 c Shortening
- 1/2 c Water (approx.)

Soak seal flippers in soda and water to cover for about 1/2 hour.

Remove the white fat from seal meat with a sharp knife. Wash the meat and cut it into serving portions.

Fry the slices of salt pork in a heavy pot, then remove the "scrunchions".

Brown the seal flippers in the hot fat fat, add one cup water, reduce heat and let simmer until partly tender.

Add the chopped vegetables, except the potatoes, and one cup of water. Boil about 30 minutes.

Add the potatoes, salt and pepper and cook another 15 minutes, adding more water if needed and cook until tender.

Place in a casserole and top with biscuit dough as follows:

Sift flour, baking powder and salt together.

Cut in the shortening with a pastry blender or two knives.

Add the water and blend to make a stiff dough.

Roll out 1/2 inch thick and place on top of meat and vegetables in casserole.

Bake in hot oven 425 deg F. for 20 minutes or until lightly browned.

Serves 6

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973.

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18 Wheelers Delight



1 dead porcupine
1 egg
1 cup dry noodles
1 cup industrial strength spices

1. Cut the fleshy part of belly out and dice. Discard the rest of the carcass.
2. Place 6 cups of water into hub cap and bring to a boil.
3. Add diced meat, and all remaining ingredients. Simmer for 30 minutes.

Source: Richard Marcou (1991) Road Kill: Goremet Cooking.
Winnipeg, Manitoba: Quade International, Inc

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Bear Stew a l'Espagnole



3 lb Bear meat
1/4 c Vinegar
1 tb Salt
4 c Water
1/4 c Shortening
1 Medium onion, sliced
1 Green pepper, chopped
1 cl Garlic
1/2 c Chopped celery
1 7 oz. can tomato paste
2 c Canned tomatoes
1 ds Tabasco Sauce
1/2 ts Salt
1/4 ts Pepper

Trim all fat of meat and wash meat well in cold water.

Cut into 1 1/2 inch cubes and soak at least 15 minutes in 4 cups of water to which has been added 1/4 cup vinegar and 1 tablespoon salt. Drain and pat dry.

Melt shortening in a heavy fry pan, add bear meat and brown well on all sides.

Add onion, garlic and celery and simmer until onion becomes translucent.

Add remaining ingredients, mix well, cover and simmer for 30 minutes or until meat is tender.

Serves 4 to 6.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada
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Snouts & Beans



2 cn (16oz) plain baked beans
 1 ts Worcestershire sauce
 1/4 c Brown sugar
 2 tb Bbq sauce
 1 tb Teriyaki sauce
 8 Beef knockwursts

--TOOLS--

2 sm Saucepans
 lg Spoon
 Cutting board
 Knife
 Carrot peeler
 Tongs or slotted spoon
 Paper towels
 Shallow serving dish

With an adult's help, empty the cans of beans into a saucepan and add worcestershire, brown sugar, bbq sauce and teriyaki sauce to the beans. Stir and set aside.

With an adult's help, slice off the ends of the knockwurst. You do not need the ends for this recipe. Then slice the knockwurst into equal segments about 1" long, making each cut at the same slight angle.

Place the snouts in a saucepan and cover them with water. With an adult's help, cook the snouts for about 5-10 minutes. Cook the beans on low heat, stirring often, until the sauce bubbles and thickens slightly.

Carefully remove the snouts and place on paper towels to drain. Pour the beans into a serving dish and arrange snouts, nostril sides up, on top. Serves 4-6 little porkers.

Sicko serving suggestion: Dab pickle relish pig boogers in your knockwurst

nostrils.

From the Book: Gross Grub by Cheryl Porter Random House ISBN
0-679-86693-0

Shared by Carolyn Shaw 10-95

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Pasta Al Cioccolato in Dolce-Forte



-----SAUCE-----

- 1 md Red onion
- 3 Celery stalks
- 1 md Garlic clove
- 2 md Carrots
- 10 Sprigs Italian parsley,
-leaves only
- 4 oz Pancetta
- 1/2 c Olive oil
- 1 lb Lean ground beef
- 1 c Dry red wine
- 1 c Drained canned imported
-Italian tomatoes
- Salt, freshly ground pepper
-to taste

-----DOLCE-FORTE-----

- 1/2 c Red wine vinegar
- 4 tb Raisins
- 2 tb Pine nuts
- 1 tb Semi-sweet chocolate chips
- 1 tb Sugar

-----PASTA-----

- 3 c Unbleached all-purpose flour
- 4 Extra-large eggs
- 2 ts Olive oil (optional)
- 4 Level tablespoons
-unsweetened cocoa powder

-----FOR PASTA-----

Coarse salt

The sauce: Finely chop onion, celery, garlic, carrots and parsley together on a board or in a food processor. Cut pancetta into small pieces.

Heat the oil in a terra-cotta or enamel saucepan. When hot, add the chopped ingredients and pancetta and saute slowly over low heat for about 15 minutes, stirring occasionally with a wooden spoon. Mix in ground beef and when it is no longer reddish, add wine and let it evaporate for about 5 minutes.

Pass the tomatoes through a food mill to remove seeds and, when the wine has evaporated, add tomatoes to the saucepan. Taste for salt and pepper and simmer slowly for about 25 minutes.

Dolce-forte: Put all 5 ingredients in a small bowl and set aside for about 20 minutes. When the meat sauce is ready, add the dolce-forte to the saucepan. Stir to incorporate and simmer 5 minutes longer.

The pasta: You can make it by hand, of course, but this seems the simpler way. Place ingredients in a food processor with the metal blade and pulse on and off until a ball of dough forms. Turn out, gently knead into a ball, cover with a towel and let rest about 1/2 hour. Divide dough into quarters and knead until smooth by putting through pasta machine rollers, starting with widest setting and working down to the last setting (pasta will be very, very thin). Cut into tagliatelle (the wider cutter) and let stand on a board, loosely covered with a clean towel, until needed (do not let dry out).

Bring a large pot of cold water to a boil. Add coarse-grained salt to taste. Prepare a warmed serving dish by spreading 1 cup of the sauce over the bottom.

Add the pasta to the boiling salted water and cook for about 30 seconds after the water has returned to a boil. Drain and put in prepared serving dish. Pour remaining sauce over pasta and toss very well. Serve immediately.

PER SERVING: 650 calories, 22 g protein, 52 g carbohydrate, 39 g fat (12 g saturated), 158 mg cholesterol, 195 mg sodium, 4 g fiber.

Jayne Benet writing in the San Francisco Chronicle, 3/18/92.

Posted by Stephen Ceideburg

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Granny's Hog Jowls and Collard Greens in Sauce Blanc avec Truffles et Buerre



Bone Jour! It is moi, the Frenching Chef with une recipe du jour >(that's recipe of the day fer you English speakin' folks!)

Today's recipe comes to me by way of my dear departed Granny Higgenbottom who studied for many years at the Cordon Bleu cooking academy in Gay Paree after leavin' her home in West Virginny.

GRANNY'S HOG JOWLS AND COLLARD GREENS IN SAUCE BLANC AVEC TRUFFLES ET BUERRE

1 lbs. hog jowls 2 cups collard greens 1 cup cream 1/2 cup chardonnay 1/4 cup flour 1/4 cup truffles, finely chopped 1/2 cup butter 1/4 cup chopped parsley 1/4 cup chopped taragon 1 tsp. salt

Chop up hog jowls and and collard greens and boil 'em until tender. In a separate pan you should have lightly browned the truffles. Mix them with the cream, flour, wine, parsley, tarages, salt, and heat until simmering. Pour over howl jowls and collard greens and serve with freshly squeezed lemon juice and a Chardonnay. Serves 4.

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Salmonella



1 fresh salmon filet per person
1 jar of Nutella

Spread a thin coating of Nutella on each salmon filet, and let the salmon 'marinate' for 30 minutes. Grill briefly on each side over hot coals. The Nutella will form a delicious glaze.

From Chris Kovin Chris.Kovin@pai-tools.com

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Fillet of Whale with Mushroom Sauce



2 lb Beluga whale meat
1 g Water
2 tb Salt
1 tb Soda
3 tb Butter or margarine
1/2 ts Salt
1/4 ts Pepper

-----MUSHROOM SAUCE-----

1 tb Flour
1 c Water
1/2 lb Mushrooms
2 tb Lemon juice
Salt and pepper

Slice the whale meat into 4 steaks.

Soak the meat for an hour in a brine made from one gallon of cold water and 2 tablespoons salt, to remove the blood. Drain the meat.

Place the meat in a pot, sprinkle 1 tablespoon soda over it then cover it with fresh water.

Bring the water slowly to a boil and let the meat simmer for for 20 minutes, skimming the surface of the liquid as necessary. Remove the meat, spread it out and pat dry.

Melt the butter in a heavy fry pan, sprinkle the meat with salt and pepper then place it in the melted butter in the fry pan over lowest heat and let stand of 1 hour, turning the steaks over once during this time.

Pour off the butter into a saucepan and use it for making the sauce.

Brown the meat on both sides in fry pan over high heat. Serve hot with mushroom sauce.

MUSHROOM SAUCE:

Add flour from melted butter poured from meat.

Stir until well blended, then add water and sliced mushrooms and cook until mushrooms are tender.

Add the lemon juice, season to taste, and pour the sauce over the meat.

Serves 4.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973.

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Tiller Rattlesnake Surprise



Graphic from [The American International Rattlesnake Museum](http://www.americanrattlesnake.com/)

Here is an easy, but thoroughly tasty, ten step recipe passed down for generations in Tiller, Oregon:

Ingredients:

1 rattlesnake
1/4 cup melted butter
1 teaspoon garlic salt

1. Find one full grown rattlesnake
2. Kill it
3. Remove head & rattle, being sure not to break any of the capsules because they can be harmful.

(CAUTION: a snake can still bite, even when dead.)

4. Skin it, clean it, & remove entrails, but keep
5. Cut into finger-long portions
6. Put snake, melted butter, and garlic salt together in tin foil packet
7. Put packet on open flame, letting the snake boil in the butter for 7 - 8 minutes.
8. Remove packet from flame
9. Let cool for 2 minutes
10. Remove snake, peel meat from bones, and enjoy!!!!

From [Beth](#)



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Fried Green Tomato Hornworms



What does a tomato hornworm taste like? Well, what would you taste like if you'd been stuffing yourself solely with tomato leaves for the better part of a month? Hornworms are ridiculously chlorophyll-rich. They taste great with just about any summer vegetable, but my favorite recipe draws inspiration from the cuisine of the Whistle Stop Cafe, that fictitious Alabama diner made famous by novelist Fanny Flagg.

"You'll think you died and gone to heaven," boasts Flagg of her recipe. To which I add, "If you do go to heaven, ask the Powers That Be to keep the tomato hornworms out of my vegetable patch."

3 tablespoons olive oil
16 tomato hornworms
4 medium green tomatoes, sliced into 1/4-inch rounds
Salt and pepper to taste
White cornmeal

In a large skillet or wok, heat the oil. Then lightly fry the hornworms, about 4 minutes, taking care not to rupture the cuticles of each insect under high heat. Remove with a slotted spoon and set aside.

Season tomato rounds with salt and pepper, then coat with cornmeal on both sides.

In a large skillet, fry tomatoes until lightly browned on both sides

Top each round with 2 fried tomato hornworms.

Garnish the paired hornworms with a single basil leaf.

Yield: 4 servings



From the Website of chef, lecturer and author David George Gordon

<http://www.olympus.net/dggordon/index.htm>

Check his site for more insect recipes and recipe books including the

[Eat-A-Bug Cookbook](#)

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Hawaiian Caribou



- 1 1/2 lb Caribou sirloin steak
- 1 tb Sugar
- 1 tb Powdered ginger
- 1/2 cl Garlic, chopped fine
- 1/2 Medium onion, chopped fine
- 1/4 c Soy sauce
- 1/2 c Water
- 1 Small tin crushed pineapple

Cut caribou steak into serving pieces.

Make a sauce of the ginger, garlic, onion, soy sauce and water. Add the crushed pineapple.

Pour the sauce over the meat and let stand 1 to 2 hours.

Spread the meat pieces out on a shallow pan and broil 3 to 5 minutes on each side. Serve immediately.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada 1973

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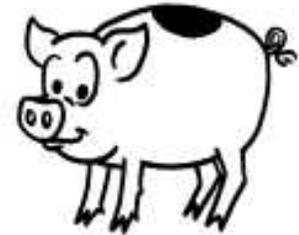


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Stuffed Pig's Stomach

Töltött malac gyomor / Hungary



In a large kettle containing salted water boil for at least 2 hours a pig's head, some pork skin, several pounds of fat pig's cheek or other fat pork, an extra pig's tongue or two, and a couple of pig's knuckles. Remove the meat from the bones and cut into 1-in. cubes. Put the skin through a food chopper and mix it with meat. Add about a pint of pig's blood and enough fat from the surface of the cooking stock to make a moist and soft mixture. Season with salt, black pepper, paprika, and a generous amount of crushed garlic. Stuff this mixture into one or more cleaned pigs' stomachs, sew up the openings, and then simmer the stomach just *below* the boiling point for about 2-1/2 hours. Drain the stomach, prick it in several places, place a lightly weighted board on top of it, and allow it to cool. Instead of simmering, the stuffed stomach may also be smoked.

From Unmentionable Cuisine by Calvin W. Schwabe, University of Virginia Press, 4th printing, 1996.. ISBN 0-8139-1162-1

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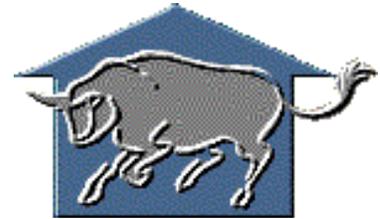
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Penis Stew



1 pound of penis, ram's or bull's
 3 tbs. oil
 1 large chopped onion
 2 garlic cloves, peeled and chopped
 1 tsp coriander seeds, crushed
 1 tsp salt
 freshly ground black pepper

Scald the penis, then drain and clean (doesn't say how you clean a penis. Not sure a guy would know since this penis is, well . . . never mind).

Place the penis in a saucepan, cover with cold water, and bring to a boil.

Remove any scum, then simmer for 10 minutes.

Drain and slice.

Heat the oil in a large skillet.

Add the onion, garlic, and coriander and fry until the onion is golden.

Add the penis slices and fry on both sides for a few minutes.

Stir in the remaining ingredients with a good grinding of pepper, add enough water to cover, and bring to a boil.

Lower the heat, cover, and simmer for about 2 hours, or until tender.

Add a little water from time to time if necessary to prevent burning.

The ladies say this was originally a Jewish recipe from Marcelle Thomal.

Apparently innards, including penis, once played a major role in Jewish cooking.

This recipe is taken from *The Two Fat Ladies, Full Throttle* by Clarissa Dickson and Jennifer Paterson. New York, Clarkson Potter, c1998

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Three Crow Recipes



From Debbie, courtesy of her Mom's WW II cookbook

Crow and Mushroom Stew

3 crows
1 Tbsp lard/shortening
1 pint stock or gravy
2 Tbsp cream
1/2 cup mushrooms
salt and pepper
cayenne pepper

Clean and cut crows into small portions and let them cook a short time in the lard/shortening in a saucepan, being careful not to brown them.

Next, add to the contents of the pan, the stock or gravy, and salt, pepper and cayenne to taste.

Simmer 1 hour, or until tender, add mushrooms, simmer 10 minutes more and then stir in cream.

Arrange the mushrooms around the crows on a hot platter.

Potted Crow:

6 crows
3 bacon slices
stuffing of your choice
1 diced carrot

1 diced onion
chopped parsley
hot water or stock
1/4 cup shortening
1/4 cup flour
buttered toast

Clean and dress crows; stuff and place them upright in stew-pan on the slices of bacon. Add the carrot, onion and a little parsley, and cover with boiling water or stock.

Cover the pot and let simmer for 2-3 hours, or until tender, adding boiling water or stock when necessary.

Make a sauce of the shortening and flour and 2 cups of the stock remaining in the pan.

Serve each crow on a thin slice of moistened toast, and pour gravy over all.

Crow Pie:

1 crow
stuffing of your choice
salt and pepper
shortening
flour
2 Pie crust mixes
2-3 hard-boiled eggs

Stuff the crow. Loosen joints with a knife but do not cut through.

Simmer the crow in a stew-pan, with enough water to cover, until nearly tender, then season with salt and pepper. Remove meat from bones and set aside.

Prepare pie crusts as directed. (Do not bake)

Make a medium thick gravy with flour, shortening, and juices in which the crow has cooked and let cool.

Line a pie plate with pie crust and line with slices of hard-boiled egg. Place crow meat on top. Layer gravy over the crow. Place second pie dough crust over top.

Bake at 450 degrees for 1/2 hour.

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Fried Woodchuck (Groundhog)



1 Woodchuck
1 tb Salt
1 c Flour
4 tb Fat
1/2 ts Salt
1/4 ts Pepper

1. Skin and clean woodchuck and cut into 6 or 7 pieces
2. Put in pot, add salt and enough water to cover and parboil for 1 hour.
3. Remove meat from the broth, and drain.
4. Dredge meat in flour, salt and pepper.
5. Melt fat in heavy fry pan and saute woodchuck until nicely browned.

Serves 6

From Northern Cookbook edited by Eleanor A. Ellis. Information Canada, Ottawa 1973.



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www.davidgeorgegordon.com

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Moose Sukiyaki



1 1/2 lb Moose sirloin steak, cut in thin slices about 2 inches long, 1/2 inch wid.

2 tb Salad oil

1/4 c Sugar

3/4 c Soy sauce

1/4 c Mushroom stock

2 Medium onions, sliced thin

1 Green pepper, cut in thin slices

1 c Sliced celery, cut in 1 1/2 -inch strips

1 8 oz can mushrooms, sliced

1 Can bamboo shoots, sliced thin

1 bn Green onions with tops, cut in 1 inch lengths

Heat 2 tablespoons salad oil in a heavy fry pan. Add the meat and brown lightly.

Mix 1/4 cup sugar, soy sauce and mushroom stock and add half of this to the meat.

Push the meat to one side of the pan and sauté the sliced onions, green pepper and celery, cooking for just a few minutes.

Stir the meat back into the onions, green pepper and celery. Add the remainder of the soy sauce liquid, bamboo shoots and mushrooms. Cook about 5 minutes.

Add the green onions and tops, cook one more minute. Stir well and serve immediately. Be careful not to overcook the vegetables as they should be crispy. Serve with fluffy rice. Serves 6

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada

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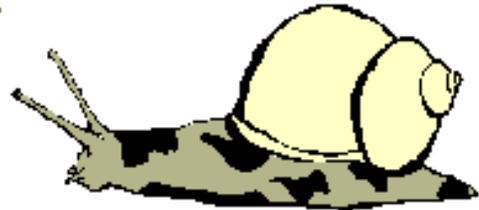
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Snails From Your Garden to Your Table



Quoting from Escargots From Your Garden to Your Table by Francois Picart (F. Picart Snails, 1978), pages 53 to 57:

"Once collected, the snails must be sorted by size. You are looking for adults since they are the valuable food items. Leave the juveniles to fatten and grow. In this chapter you will learn how to spot a mature snail and what to do with it."

"A grown-up snail develops a lip at the front end of its shell, just where it curves over the snail's 'neck'. When this lip hardens, the snail has reached full growth. It will be at least 1 1/4 inch in size and ready to join others of similar rank in a specially designed, well-ventilated cage. Juveniles are always kept in a separate house."

"To furnish the adult cage you will need:

Two bricks or coffee cans

A piece of board

Two shallow pans -- for food and water

* After constructing a simple rectangular cage (See chapter on cages), place the bricks or coffee cans inside, standing on end about 1 foot apart. * Set the board across the brick/cans. (Test to be certain the board rests securely.)

* Place the two shallow pans on the board; fill one pan with water; in the second pan place a thin layer of cornmeal, wheat bran, or a mixture of the grains. This is a delicacy to the delicacy you are cultivating."

"Change the snail water every two or three days. Check the food supply daily. Care for the snails in this manner for two weeks. To avoid contamination of the harvest, IMMEDIATELY remove any snails that should die. They appreciate good housekeeping and will respond to your loving care. You want them fat and

happy."

"Simply put, a fat snail is more appetizing and delicious than a scrawny one. To encourage their appetites and ensure their plumpness, sprinkle the snails' cages with water every evening. A gentle sprinkle will not disturb them more than is necessary to keep them active and hungry. But do not over water. Standing water on the cage bottom is dangerous to a snail's health. The holes in the base allow adequate drainage."

"At the end of two weeks your snails will need a bath. Remove them from their cages and place them in a bucket or tub. Treat them as though they were crystal; their shells can be easily broken if you are not gentle. Rinse the snails under running water and return them to CLEAN cages from which all food and water has been removed. They must now fast for at least 24 hours. If possible, keep them dieting for two full days."

"After the fast, your snails are ready for their transformation: to be glorified into the gastronomic wonder you have worked and waited for ... escargots. Before the DO's, a few important DON'TS:"

"DO NOT sprinkle the snails with salt prior to cooking. This obsolete French custom was originally thought to help rid the snail of its slime. The practice is both cruel and quite ineffective; since a snail uses its mucus as a defence, the more salt you shower upon it, the more mucus the creature will produce. Commercial outfits have abandoned the procedure. We suggest you trust their wisdom."

"Do not remove the tortillon, or gall. This protrusion spirals into the inner shell and contains the snail's liver. Cooks formerly removed it due to ignorance of snail physiology. Save yourself the time and extra work. Removing the tortillon eliminates the most nutritious and good-tasting portion of the snail. More about this in the next chapter."

"DO NOT cook a dead snail. And never give a snail the benefit of the doubt. If you think a snail might be dead, poke it with a sharp object and if it does not react, do not cook it."

"PREPARATION"

"You will need:

4 dozen snails, fully retracted into their shells

2 gallons water"

"Boil the water. When it maintains a rolling boil, add the snails. They will be very uncooperative unless they have withdrawn. A shake of the container in which they await cooking should force them back into their shells."

"Boil for three minutes, then drain and rinse the snails in cold water for several minutes more. Following this rinse, remove the snails from their shells. (While

some gourmets continue cooking them inside their shells, we do not recommend trying this with the California escargot. The shell is too delicate and fragile and could chip into the meat during the final cooking process.) Although a two-pronged fork is ideal for the task, any sharp object such as a small knife or a knitting needle may be used for removing the snails."

"Extracting the snail is not a difficult procedure, but it does require a little practice. Hold the shell in one hand and poke the meaty part of the foot with your fork. Gently and firmly twist the hand holding the snail as you counter twist and pull up with the hand holding the fork. If this does not loosen the snail, it may be that you overcooked it. One of the secrets to success with snails is patience. As with any other new challenge, practice will make you an expert."

"Wash the unshelled snails at least 3 times in vinegar and water (one cup of vinegar to two gallons of water) to eliminate remaining mucus. Drain well and cook for 30 minutes in water with bay leaves (laurel), thyme, and salt and pepper."

"In the meantime, if you plan to serve your snails in their shells, examine the shells for cracks or holes. Wash sound shells thoroughly and cook one hour in a solution of baking soda and water (1/2 cup baking soda to a gallon of water). Dry in an oven preheated to 300 F."

"When the escargots are done, drain and cool. You may now freeze them for later use or serve them for more immediate enjoyment. There is a variety of delicious recipes in this book. Or let your imagination run away with you. There is more to escargot than butter and garlic."

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French Fried Skunk



2 skunks. skinned and cleaned
1 tbsp. salt
Water to cover
2 cups bear fat or lard
2 egg yolks, beaten
3 cups milk or cream
1-1/2 cups flour
1/2 tsp salt
2 tbsp baking powder

Clean and wash the skunks, making sure the scent glands are removed.
Cut into small serving size pieces.

Put a soup kettle on the stove and add the meat.

Cover with cold water and bring to a boil over high heat.

Lower the heat and boil until the meat is tender, about 40 minutes.

Remove all the scum that rises to the surface of the water.

Make a batter by mixing together the egg yolks, milk, flour, salt and baking powder.

Mix real good until the batter is like cake batter.

Heat the bear fat or lard in a deep fryer to about 360 degrees F.

Dip the pieces of skunk in the batter and fry them in the deep fryer til golden brown.

Drain well and serve.

Taken from the cookbook titled "Indian Cookin' "

Compiled by Herb Walker

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Sweet Pickled Beaver



1 Beaver, skinned and -cleaned	1/2 ts Ground cloves
1/2 c Vinegar	1/2 c Brown sugar
1 tb Salt	1/2 c Dry white wine or apple -juice
2 ts Soda	1 c Pineapple juice
2 tb Dry mustard	Juice and grated rind of -1 lemon
3 tb Mixed pickling spice	
1 ts Cinnamon	

1. Wash beaver thoroughly with salt water, then let soak overnight in enough cold water to cover, adding 1/2 cup vinegar and 1 tablespoon salt to the water
2. The next day, remove the beaver from the brine, wash and cover with a solution of 2 teaspoons soda to 2 quarts of water. Bring to a boil, reduce heat and simmer 10 minutes.
3. Drain and rinse the beaver, then place it in a clean pot. Add water just to cover. Sprinkle mixed pickling spice on top, bring to a boil, reduce heat and simmer 20 minutes.
4. Drain and rinse beaver, pat dry and place in a roaster.
5. Mix mustard, spices, sugar, wine and fruit juices and spread over beaver.
6. Cover and roast at 325 degrees F. until tender, basting frequently.

From "Northern Cookbook" edited by Eleanor A. Ellis, Indian Affairs and Northern Development, Ottawa 1973.



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Scooter Schmillowitz's Pork Rind Fondue



1 large bag of pork rinds
1 brick of Velveeta Cheese
1/4 cup sour cream
6 slices of crispy bacon
1 small onion
1/4 cup maple syrup
2 jalapeno peppers
1/2 bag of chocolate chips (butterscotch chips may be substituted)

Place the Velveeta cheese and chocolate chips in a large crock pot. Heat on low for approximately 1/2 hour. Crumble the bacon into small pieces. Dice the onion and peppers on a cutting board. After the cheese and chocolate has completely melted, add the bacon, onions, and peppers. Pour in the sour cream and maple syrup. Mix thoroughly and cook for another hour on low.

Dip each pork rind into the fondue and place on a sheet of wax paper. Let the coated pork rinds cool. Dip each pork rind into the fondue again and repeat the procedure. Place the rinds into the freezer and serve chilled with anchovies.

Dan Ryan
Master Chef for a major fast-food restaurant chain somewhere in the continent of North America.

Collected by Bert Christensen.
Toronto, Ontario
(home of some very weird recipes)

web site: <http://bertc.com>

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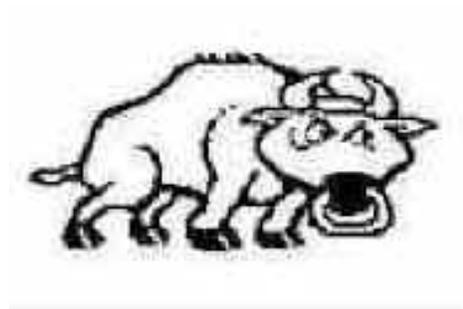


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Mountain or Prairie Oysters

From [Richard Harter's Web Site](#)



Mountain Oysters, also known as Prairie Oysters, are that part of the male animal which is removed in his youth that he may thereby be more tractable and less, uh, masculine. They are considered to be quite a delicacy. Some butcher shops sell bull testicles. These are good but the best source is from young animals. The preparation of mountain oysters is quite simple:

Ingredients

mountain oysters
flour
salt
pepper
paprika
garlic
cayenne

Preparation

Season the flour with the salt, pepper, paprika, garlic, and cayenne. If the mountain oysters are large, cut them into bite sized chunks. Dust the mountain oysters in the flour and sauté in a pan of hot oil or deep fry. They should be tender on the inside and crisp on the outside.

Serve with horseradish sauce or cocktail sauce

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Toronto, Ontario



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Natural Treat (Earthworms)

- 1 1/2 lb Earthworms
- 1/2 lg Onion, chopped
- 1/4 c Chicken bouillon
- 1 c Sour Cream
- 3 tb Butter
- 1/2 c Mushrooms (optional)
- Whole wheat flour

Thoroughly wash and purge the earthworms before using them. To purge, boil the worms three times and then bake them in the oven at 350 degrees for 15 minutes.

Coat the worms with flour and brown them in butter. Add salt to taste. Add bouillon and simmer for thirty minutes, stirring occasionally. Sauté onions and mushrooms separately in butter. Add both to the earthworms. Stir in sour cream. Serve over rice or chow mein noodles.

Source: Urban Wilderness, A Guidebook to Resourceful City Living, By Christopher Nyerges. ISBN# 0-915238-28-4, pub 1979.

Typed by: Carla Taylor (Taylor_C@mc.maricopa.edu)

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Tarantulas



1 Tarantula

Awhile back I mentioned that I thought that it odd that nobody eats tarantulas because of their close relationship to crabs and the like--favorite foods in many cuisines. Last night I was watching a show on a tribe of Amazonian Indians and lo and behold, they were trapping and cooking the big ol' spiders. And I do mean big. These guys were the size of blue crabs. I would guess that they're at least eight inches across the spread legs.

"Take one tarantula..." Not an easy process! First they catch the critters by luring them out of their tunnels with a long strip of grass. The hunter then very deftly grabs the spider by the thorax, folds the legs back and wraps the spider in a leaf for transportation to the camp site.

At the campsite, the spiders are killed. Everything is used. The abdomens are removed and stripped of eggs. The eggs are wrapped in a leaf and roasted over a fire to produce a spider egg omelette. The bodies are tossed directly onto a fire to singe off the hair and to cook the meat. When they're done, the legs and thorax are cracked open and picked just like when you eat a crab. After the meal the fangs--which are a good inch and a half long-- are used as toothpicks. It was emphasized that the spiders taste **very** much like crab.

Posted by Stephen Ceideburg

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Canadian Lynx Stew



- 2 lb Lynx meat
- 4 tb Fat
- 1 Small onion, chopped
- 1 ts Salt
- 1/4 ts Pepper
- 1/4 ts Summer savory
- 1/4 ts Oregano
- 4 Potatoes, quartered
- 4 Carrots, diced
- 1/2 Celery, chopped
- 2 tb Flour
- 1/2 c Cold water
- 1 ts Worcestershire sauce

Wash meat well, pat dry, and cut into 2 inch cubes.

Melt fat in a heavy pot, add meat and cook until nicely browned.

Add onions and seasoning.

Cover with cold water, bring to a boil then reduce heat, place a lid on the pot and simmer for 1 1/2 hours.

Add cut potatoes, carrots and celery and continue cooking for 1/2 hour or until meat and vegetables are tender.

Make a paste of the flour and water and add to the stew, stirring gently until thickened.

Just before serving add the Worcestershire sauce. Serve hot. Serves 4.

From Northern Cookbook edited by Eleanor A. Ellis, Information Canada
1973

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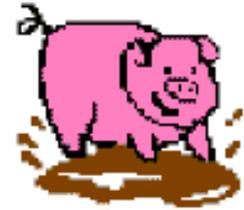
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Crisp Roasted Pig's Head



- 1 Pig's head, cleaned and
-tongue removed
- 1 ts 5-spice powder
- 2 tb Salt
- 1/2 c Mien see (ground brown bean
-sauce)
- Or
- 1/2 c Oyster sauce
- 1/4 c Bourbon
- 1 c Honey, combined with
- 1 c Boiling water

Remove any hair on head by singeing over an open flame or plucking. Scrub well (using a vegetable brush, if desired) and then sprinkle with salt, rubbing it into the skin. Rinse well with cool water; pat dry. Remove any excess fat.

Place head in a colander in the sink and pour a kettleful of boiling water over. Let cool.

Combine the 5-spice powder, salt, bean sauce and bourbon. Slash the meat on underside of head and rub half of the spice mixture into the meat. Rub the remaining spice mixture onto the skin. Place head upright on a rack in a large baking pan. Bake at 375 degrees for 1-1/2 hours. Lower heat to 325 degrees and continue cooking for an additional 2 hours, or until the meat is cooked through, basting the skin well every 30 minutes with the honey-water mixture. (Cooking time will depend on the size of the head.) If ears begin to brown too quickly during cooking period, wrap them with foil.

When head is done, remove to platter and garnish with water-cress or coriander. Chop head into pieces and serve with sweet vegetable relish or plum sauce.

[I'd definitely serve with spiced salt and Chinese mustard and minced green onions for dipping too.]

From "Innards and Other Variety Meats". Jana Allen and Margret Gin. 101 Productions. San Francisco, 1974.

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Mrs. Talmadge's Roast 'possum



- 1 Possum, dressed
-(formal?casual?)
-salt
-pepper
- 1 Onion, chopped
- 1 Opossum liver, chopped
- 1 tb Fat
- 1 c Bread crumbs
- 1 Hard-cooked egg, chopped
- 1/4 ts Worcestershire
-(worst-for-wear, I call it)
- 1 ts Salt
Water
Bacon slices

Rub possum with salt and pepper. Sauté onion and liver in the fat. Mix in crumbs, egg and seasonings. Add enough water to moisten. Stuff in opossum's cavity. Truss like a fowl. Put in uncovered roasting pan. Cover with bacon slices. Pour water into pan 1 inch deep. Bake at 350 deg. until tender, about 2.5 hours. Serve with baked sweet potatoes.

Possum should be cleaned as soon as possible after shooting. It should be hung in a cool place for 48 hours. It is then ready to be skinned and cooked. The meat is light-colored and tender. Excess fat may be removed, but there is no strong flavor or odor contained in the fat.

pgs 120-121, Betty Talmadge's Lovejoy Plantation Cookbook

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Irish Haggis



1 sheep, shaved and eviscerated
90 pints of Guinness
30 pounds of oatmeal
1 sack of onions, chopped

Soak a shaved sheep in 80 pints of the Guinness. Roll the sheep in a mixture of oatmeal and onion. Dig a pit in the back yard and build a fire. Roast the sheep for 8 to 10 hours and drink the remaining ten pints of Guinness. Discard any hairy, bony, or hoofy parts of the sheep, and serve with boiled potatoes, cabbage, and plenty of Guinness.

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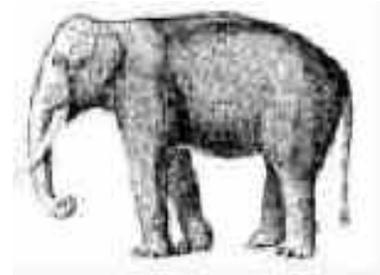
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Elephant Stew



- 1 Elephant
- 200 c Water
- 700 ts Salt
- Pepper, to taste
- 650 (10 oz.) cans brown gravy
- 2 Rabbits (optional)

Remove tusks; wash well; cut into chunks - takes about 2 weeks.

Place meat in large kettles; season with salt and pepper. Cover with water and gravy. Cook over kerosene fire at 455 degrees for about 4 weeks, or until tender.

This amount should serve 3,800 people; however, if more guests are expected, you may add 2 rabbits the last hour of cooking, but do so only if necessary because most people do not like to find hare in their stew.

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Cowboy Stew



1 lb. of cow intestines
1lb. of cow heart
1lb. of cow liver
3 Tbls. of black pepper
salt to taste

to clean intestines – run water through intestine until all bile is removed.
Peel skin from off outside of intestines (this is important, if you don't it
will be like eating a tire tube.

cut intestines into 1 inch long pieces. Put in large pot

cut fat from beef heart and any white skin that is left on it, there might be
some tubular looking strand on the inside remove those also.

Cube heart into ½ inch pieces. Put in pot.

Cube liver into ½ inch pieces set aside.

Add water to the pot until there is about ¼ inch of water over meat.

Add black pepper, bring to a boil and cook for 10 minutes, then add liver
continue to cook for another 5 minutes.

Salt to taste

Serve over rice.

Melissa Reyna @ missyreyna@yahoo.com

Angleton Tx.

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Roadkill Squirrel Squares



- 1 Flattened squirrel
- 1 Bottle of booze, home made
- 2 c Vegetables
 - Collard greens
 - White rice, cooked

Find a flattened Roadkill squirrel and pick out all the little hairs. Take it to the country kitchen and cut it into one inch squares. Marinate it overnight in a bowl of some homemade booze. Then dice some veggies mix with squirrel and fry `em in a skillet. Take the homemade booze left in your bowl and tip it up, and kill it. Cook your diced veggies and your squirrel until they smell real nice. Serve `em with some collard greens upon a pile of cooked white rice.

I just had to share this one. I have a book called RoadKill Cooking and I think it's a hoot!

From: MARY DIAZ

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Woodchuck with Biscuits



- 1 Woodchuck
- 1 tb Salt
- 1/4 c Onions, chopped
- 1/4 c Green peppers, chopped
- 1/2 tb Chopped parsley
- 1/8 ts Pepper
- 4 1/2 tb Flour
- 1/2 c Cold water
- 3 c Broth

-----BISCUIT TOPPING-----

- 1 c Flour
- 2 ts Baking powder
- 1/4 ts Salt
- 2 tb Chilled fat
- 1/4 c Milk (approximately)

1. Skin and clean woodchuck and cut into large pieces. Place in a heavy pot, add 1 tablespoon salt and enough water to cover and parboil for 1 hour, or until meat is tender.
2. Strain and save broth.
3. Remove meat from bones in large pieces.
4. Add onion, green pepper, parsley, and pepper to the broth and bring to a boil.

5. Make a paste of the flour and water, then add it to the broth, stirring constantly until thick and smooth.

6. Add the meat to the broth mixture and stir thoroughly.

7. Pour into baking dish.

8. Top with biscuits made as follows:

Sift the flour, baking powder, and salt together. Cut in the fat. Add enough liquid to moisten the ingredients. Roll out quickly and cut into rounds with a cookie cutter.

9. Place the biscuits on top of the meat in the casserole. Bake in a 400 deg. oven for 20-30 minutes until biscuits are browned.

Serves 6

From Northern Cookbook edited by Eleanor A. Ellis. Information Canada, 1973.

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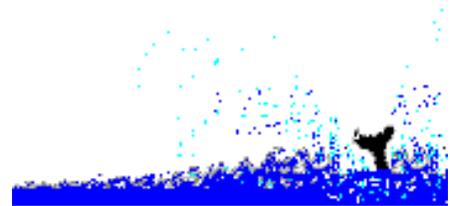
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Whale Bobotee



4 c Cooked whale meat, chopped
1 Large onion, chopped fine
1 1/2 ts Salt
1 ts Worcestershire sauce
1/2 ts Savory
1/4 ts Pepper
1 c Tomato juice
4 c Mashed potatoes

Combine the coarsely chopped whale meat and the finely chopped onion.

Add the Worcestershire sauce, salt, pepper, savory and tomato juice.

Place in a buttered casserole and cover with the mashed potatoes.

Bake in a moderate oven (375 deg. F.) for about 30 minutes or until the potatoes are lightly browned. Serves 4.

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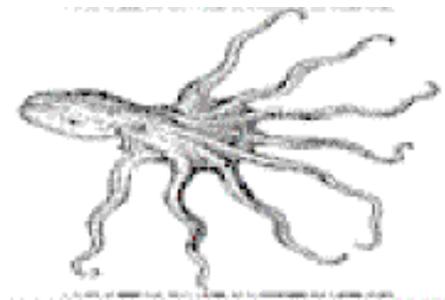
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Stuffed Squid with Chocolate Sauce



- 1 lb Squid, cleaned, dried
- 1/2 lb Ground pork
- Olive oil
- 1 Onion, finely diced
- 1 sm Carrot, finely diced
- 2 Garlic cloves, minced
- 2 Parsley sprigs, minced
- 1/4 c Bread crumbs
- 1/2 c Pine nuts, lightly toasted
- Salt, pepper
- 1 c Fish, shellfish or chicken
-stock
- 1/2 c Dry white wine
- 10 To 12 almonds, blanched,
-roasted
- 1 oz Lbarra brand chocolate,
-coarsely grated (see note)
- 2 sl Fried crustless French bread
-(not sourdough)

Adapted from "Catalan Cuisine " by Colman Andrews.

Remove heads and tentacles from squid and set bodies aside. Mince heads and tentacles, then mix well with the ground pork (may use a food processor).

Heat about 1/2 inch of olive oil in a cassola (like a cazuela, the straight-sided pottery vessel used for paella and other dishes in Spain) or large skillet and saute the onion, carrot, garlic and parsley in it until the onions are wilted; add the pork mixture, crumbs and half the pine nuts, mixing together well and

cooking until the meat is well done. Season to taste with salt and pepper, then remove mixture from pan and drain on paper towels or in a colander.

Preheat oven to 350 degrees F.

When the pork mixture is cool, lightly stuff the reserved squid bodies with it (do not overstuff, or the squid will shrink and tear during cooking). Bake the squid in a single layer, uncovered, in a lightly oiled baking dish for about 20 minutes.

Meanwhile, deglaze the cassola with the stock and wine, simmering until it is reduced by about half. While the liquid reduces, put the almonds, remaining pine nuts, chocolate and fried bread in a mortar and pound with a pestle until finely ground, then moisten with a bit of the liquid to make a thick paste (it must be fine, without grainy texture). Add this mixture to the reduced liquid, stir in well, return to the boil and season to taste. Pour over the stuffed squid, or spoon onto serving plates and set the squid on top of the sauce.

Note: Ibarra chocolate is sweetened and flavored with almonds and cinnamon and is available in many markets in the Bay Area.

PER SERVING: 535 calories, 31 g protein, 16 g carbohydrate, 40 g fat (10 g saturated), 239 mg cholesterol 96 mg sodium, 3 g fiber.

Jayne Benet writing in the San Francisco Chronicle, 3/18/92.

Posted by Stephen Ceideburg

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Texas Rattlesnake



Yield: 2 servings

1 Rattlesnake

1. Find and capture a Western Diamondback Rattlesnake.
2. Kill, skin and remove entrails.
3. Cut into edible portions.
4. Make a batter of flour, cracker meal, salt, pepper and garlic powder.
5. Roll your snake portions in the batter.
6. Fry in deep fat, heated to a temperature that will ignite a floating wooden match.
7. Fry until meat is a golden brown.
8. Eat it!!

This recipe comes from the Sweetwater, Texas, Chamber of Commerce. The Sweetwater Jaycee's 'World's Largest Rattlesnake Roundup' is held each year in March and hundreds of pounds of rattlesnake meat is cooked and served by Chief Chef Corkey Frazier."

John R. Frazier writes

Corkey is my Dad, and I starting participating in the Cook-Shack as a young boy.

I would be happy to field any questions you might get.

Rattlesnake meat is very good . There are a number of ways to cook it, depending on your situation.

Corkey says he may sit down and write the best recipe, if he finds the patience.

You can contact John at BBQCHILI@webtv.net

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Swans



Swans (at least in the UK, and maybe in NZ as well) are the property of the crown, and eating them is restricted to some of the ancient livery companies, some of the Oxford and Cambridge colleges, and some others.

As the (non-PC) limerick has it:

There once was a student of St Johns
Who attempted to **** the swans
When up spoke a porter
Saying 'Please take my daughter,
Them birds is reserved for the dons!

That said Swan (as ceremonially served at St Johns Cambridge) is like tough, fishy duck. The only way to deal with it is as a ballotine or galantine. That is carefully pluck the swan, preserving its feathers (cut the wings and neck off whole before plucking). Cut round the vent and remove the guts. Reserve the liver, make stock from the heart and gizzard, and discard the rest. Bone/skin it from the neck end, without breaking the skin. Stuff the skin with a good forcemeat, well truffled, and with any of the meat you have cut off the carcass minced finely, and moistened with some brandy. Add the carcass to the stock. Some add pistachio nut kernels and quails eggs, or stuff the swan with a boned duck, (stuffed with a boned pheasant, stuffed with a boned quail, stuffed with

an egg, stuffed with an olive - stuffed of course with anchovy..If you are making this, the trick is to put in lots of eggs stuffed with olives so that everyone thinks they have a slice thru the centre..). Tie the swam up carefully in muslin and seek to preserve its shape. Poach gently until done (say 3 hours), or roast carefully in a low oven on on a spit Uncover to brown for the last hour, or you can gild it in the ancient fashion by painting with a glaze of flour, egg yolk and saffron, before browning. Re-assemble the swan in its glory (you will have to use some wire) and serve with due ceremony, with the reduced stock as gravy.

Easier to have your swan stuffed by a taxidermist, and serve a good duck ballotine produced from underneath it- few will know the difference.

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Curried Kangaroo Tail



- 1 Tail
- 2 oz Butter
- 1 tb Flour
- 1 tb Curry powder
- 2 Onions, sliced
- 1 Sour apple cut into dice
- 1 tb Lemon juice
- 3/4 pt Stock
- Salt

Method: Wash, blanch and dry the tail thoroughly, and divide it at the joints. Fry the tail lightly in hot butter, take it up, put in the sliced onions, and fry them for a few minutes without browning. Sprinkle in the flour and curry-powder, and cook gently for at least 20 minutes, stirring frequently. Add the stock, bring to the boil, stirring meanwhile, and replace the tail in the stewpan. Cover closely, and cook gently until tender, then add the lemon-juice and more seasoning if necessary. Arrange the pieces of tail on a hot dish, strain the sauce over, and serve with boiled rice.

Time: from 2 to 3 hours.

From Mrs. Beeton's All About Cookery, Ward, Lock & Co., Limited, date unknown.

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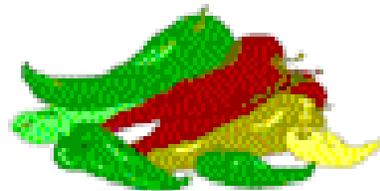
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Dinkum Chili



500 g Wallaroo Bacon
2 tb Vegetable Oil
1 kg Red Kangaroo Shank, Chopped
500 g Gray Kangaroo Steak, Chopped
500 g Ground Emu Ham
31 1/2 g Tasmanian Light Red Chili
31 1/2 g Wooroorooks Chili
26 1/2 g Mount Isa Dark Red Chili
140 g Oregano
1 tb Cumin
3 tb Brown Sugar
1 White Onion, Chopped
1 Brown Onion, Chopped
2 Celery Stalks, Chopped
1 Green Pepper, Diced
2 Garlic Cloves, Minced
740 ml Australian Beer
1 cn Whole Tomatoes #411

Combine all ingredients and simmer until ready to serve. Serve hot and enjoy.

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Baked Cod Tongues



1 lb Cod tongues
 Cracker crumbs
2 sm Onions
3 tb Butter
 Milk to cover
1/2 ts Salt
1 ts Savory
 pn Pepper to taste

Wash and dry cod tongues. Put layer of tongues in a buttered 8" casserole; cover with cracker crumbs, sliced onions, salt, pepper, and savory; dot with butter. Add another layer of tongues and continue until all are used. Have a layer of crumbs on top. Dot with butter, cover with milk. Bake at 350 degrees F., until tongues are cooked. (About 1 1/4 hours)

Credit: Goldie Stockley/Durrell, Nfld.

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Smothered Muskrat and Onions



1 Muskrat
1 tbsp Salt
1 quart Water
1 1/2 tsp Salt
1/4 tsp Paprika
1/2 cup Flour
3 tbsp Fat
3 large onions; sliced
1 cup Sour cream

Skin and clean the muskrat, remove fat, scent glands and white tissue inside each leg. Soak muskrat overnight in a weak brine solution of 1 Tbsp salt to 1 quart water. Drain, disjoint and cut up. Put flour, salt & paprika in a paper bag. Add muskrat pieces and shake until each piece is well coated. Melt fat in heavy fry pan, add the muskrat pieces and saute slowly until browned. When meat is browned, cover with onions, sprinkle with salt and pepper and pour the cream over. Cover fry pan and simmer for 1 hour.

SERVES: 4

Yield: 4 servings

Source: The Northern Cookbook from the Ministry of Indian Affairs, Ottawa, Canada, edited by Eleanor A. Ellis

Collected by Bert Christensen
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web site: <http://bertc.com>

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Barbecued Raccoon



- 1 Raccoon
- 1 bn Celery
- 3 cl Garlic; chopped
- 2 lg Red onions; quartered
- 1 lg Apple; quartered
- 3 Hot red peppers
- 1 c Vinegar
- 3 tb Salt

BE SURE LYMPH GLANDS OF RACCOON ARE REMOVED!!! Have someone who is experienced remove the glands as well as the skin. Pull celery apart and wash. Place all ingredients in pot with enough water to cover raccoon. Bring to slow boil and cook until tender or until fork goes in easily, about 1-2 hours depending upon size of raccoon. Remove meat from pot, cut off front and back legs; cut remainder into four pieces. Place on rack, brush with your favorite barbecue sauce. Place in 400 deg. oven; turn and baste frequently with barbecue sauce until a golden brown, 45 minutes to 1 hour. Serves 6.

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Chunky Cat Barf



- 1 lg Spaghetti Squash
- 8 oz Cottage Cheese
- 16 oz Mozzarella (grated)
- 8 oz Parmesan (grated)
- 1 qt Spaghetti sauce (w/peppers)

Cook squash. Fork out insides into a giant cassarole dish. Add cottage cheese, half of the mozzarella and parmesan, sauce. Mix it until it looks like it's name. Top with remaining cheese. Bake at 350 for 45 minutes.

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Mealworm Fried Rice



Ingredients:

1 egg, beaten
1 tsp. oil
3/4 c. water
1/4 c. chopped onions
4 tsp. soy sauce
1/8 tsp. garlic powder
1 c. minute rice
1 c. cooked mealworms

Directions:

Scramble egg in a saucepan, stirring to break egg into pieces.
Add water, soy sauce, garlic and onions. Bring to a boil.

Stir in rice. Cover; remove from heat and let stand five minutes.

From Iowa State University <http://www.ent.iastate.edu/misc/insectsasfood/>

Picture from Xtreme Recipes:

<http://xtremerecipes.netfirms.com/htmldoc/mealworm.htm>

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Yorkshire (Terrier) Pudding



1 md Yorkshire Terrier
48 pk Jell-O vanilla instant
-pudding
3 ga Milk

Blend ingredients on high until lumps are gone. Preheat oven (or exhaust manifold) to 451 F. Place pudding contents into little bread-tin type things. Cook until mix doesn't stick to a toothpick

Gee, yummy...

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Kitty Litter Cake



1 pk Spice cake mix
1 pk White cake mix
1 pk White sandwich cookies
1 sm Package vanilla pudding mix
12 sm Tootsie Rolls

Prepare cake mixes and bake according to directions. Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in blender. They tend to stick, so scrape often.

When cakes are cooled, crumble into a large bowl. Toss with half the cookie crumbs and the chilled pudding. Gently combine. Pour into a clean kitty litter box.

Put unwrapped Tootsie Rolls in a microwave safe dish two at a time and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat until you have nine, and bury them in the mixture. Sprinkle the other half of cookie crumbs over top. Heat three more Tootsie Rolls in the microwave until almost melted. Scrape them on top of the cake and sprinkle with cookie crumbs. Serve with a new pooper scooper.

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Deep Shit Cookies



-----CHOCOLATE INGREDIENTS-----

- 1/2 c Honey
- 2/3 c (1 and 1/3 stick) butter, margarine, or lard
- 1 Egg
- 1 ts Vanilla or peppermint extract
- 2 c Whole wheat flour
- 1/3 c Cocoa powder
- Grape-nuts(tm) cereal

-----GINGERBREAD INGREDIENTS-----

- 1/4 c Honey
- 1/4 c Molasses
- 2/3 Cup(1 and 1/3 stick) butter or margarine, or lard
- 1 Egg
- 2 And 1/3 cups whole wheat
-flour
- Spices-ginger, cinnamon, cloves to taste(maybe 1/2 tsp each)
- Grape-nuts(tm) cereal

-----MIX-INS-----

- Coconut tapeworms)
- Chocolate chips
- Butterscotch chips
- Peanut butter chips
- Cooked spaghetti or ramen noodles roundworms)
- Corn
- Peanuts
- M&ms

Last warning-many of you may not want to read this! this is the recipe for little gator's famous "Deep Shit Cookies"

There are two flavors-chocolate (dark brown), and gingerbread light brown)

I seldom measure carefully so amounts may need adjustment, especially on flavoring. The cookies are dense and not very sweet, this is necessary so that they will keep their shape during baking. If you use white flour or sugar they may be tastier but they won't look like shit.

To make:

Microwave the honey till it bubbles about 1 minute). Add the butter, I've been told using lard makes for a more realistic texture and softer cookie) and the molasses, if any. Add the egg, mix well, then mix in all the other stuff. Add mix-ins of your choice to some or all of the batter.

Chill 1 hour in the freezer or several hours in the fridge. Roll dough logs of random length and the diameter of cat poops. Roll logs in grape-nuts and bake at 350 degrees till done maybe 10 to 15 minutes but with my flaky oven you never know). Note: someone with a reliable oven says it's closer to 20 minutes for him. thanks Paul!)

Serve in a disposable cat litter box on a bed of grape nuts, with a cat litter scoop. I hear you get lovely effects by decorating the box and scoop with melted chocolate or pudding. I imagine brown sugar might work as a substitute for the new clumping litters, but I haven't tried it. I've been told that mixing brown sugar with the grapenuts "sweetens up the cookie a bit while still looking truly hideous."

This recipe worked especially well at the Halloween party where the table was already decorated with plastic flies.

From Susan Mudgett (aka Little Gator) on Usenet
email: scm@harvee.billerica.ma.us

Collected by Bert Christensen
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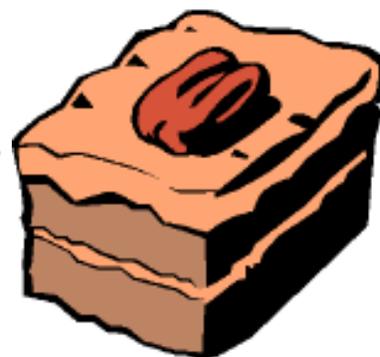
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Chicken Noodle Pistachio Pound Cake



Preheat oven to 425 degrees.

Note: Must use a mixer or an electric drill with a wide blade attachment.

5 cups of Bisquick
1 box of Jello Instant Pistachio Pudding
1 tsp cinnamon
1 can of Campbell's Chicken Noodle Soup
1/2 Cup of Brown Sugar
1 package of thawed Green Giant frozen spinach
1 package of yeast

Icing: Strain the broth from the chicken noodle soup into a container and mix in the Jello Instant Pistachio Pudding. Stir until creamy. Chill for 45 minutes.

Pound Cake: Combine the spinach, yeast, brown sugar, and Bisquick with the mixer set on "Low" in a large bowl. Gently spoon the noodles and chicken into the batter. Be careful not to break the noodles! Pour the mixture into a bread pan and sprinkle cinnamon on top. Cover the pan with a damp towel and let the batter rise approximately 20 minutes. Place the pan into the preheated oven and bake until golden brownish-green.

Pour the icing over the cake as it cools. Serve with small cups of tomato juice. Enough for 2 large men or 14 petite women.

Dr. Dan Ryan

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Japanese Ice Creams

Japanese have long taken pride in their ability to adopt, adapt and improve on customs, practices and styles from other countries.

Having succeeded globally with cars, electronics and even fashion, it was only natural the Japanese turned their hand to trying to surpass the West with one of its favourite culinary delights - ice cream.

From Mainichi Daily News
<http://mdn.mainichi.co.jp/>

Cactus Ice Cream (Saboten Aisu)

A tasty treat that will prick the hearts of ice cream lovers everywhere. It is smooth and refreshing with a taste that must be like drawing water from a cactus after being parched in a desert for days.



Chicken Wing Ice Cream (Nagoya Tebasaki)

Nagoya is famous for its poultry, so it shouldn't come as a surprise that the taste of this ice cream is best described as foul. It actually tastes like a fried chicken wing, which is fine if that's what you're eating, but not if you're tucking into some ice cream.



Crab Ice Cream (Kani Aisu)

Hokkaido, Japan's northernmost prefecture, is renowned for its rich array of seafood, prime amongst the delicacies being crab. Though not everybody's preferred ice cream flavour, this is a dish worth getting the claws into.



Eel Ice Cream (Unagi Aisu)

Eel is a summer delicacy in Japan, which probably explains why Futaba decided to use it to flavour an ice cream.

Surprisingly, the smooth taste is quite palatable, even if the thought of what's being eaten is not quite as tasty



Fish Ice Cream (Sanma Aisu)

Something must smell fishy about ice cream flavored with saury, a saltwater fish popular in Japan...But there's no worries about that with this offering from Kimura Shoten as the fishy fumes have been drowned out by liberal doses of brandy. Not the greatest tasting ice cream on earth, though.



Octopus Ice Cream (Taco Aisu)

Want to tantalize the taste buds with a tentacle? If so, Octopus Ice Cream is the go. Japanese have been able to come up with an amazing variety of uses for octopus, ranging from delicacy to porno movie prop. Little wonder that octopus has found its way into ice cream, then.



Shrimp Ice Cream (Sakura Ebi Aisu)

It's prawnographic! Most people would be making a report to health authorities if they dug up a full shrimp's body from their ice cream, but with this product from Roman Holiday that's the norm. The image Shrimp Ice Cream probably conjures up amongst most people probably comes closest to the actual taste



Wasabi Ice Cream (Wasabi Aisu)

Sushi gets its sting from the horseradish paste known in Japanese as wasabi. While its tingling taste makes a delightful addition to raw fish, wasabi's tangy flavor also makes for a surprisingly edible ice cream



More Japanese Ice Creams at
<http://mdn.mainichi.co.jp/japano/0207/ice-cream/1.html>

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Hamster Cage Leftovers



White chocolate
Dark melted chocolate

Put 3mm. long lines of dark chocolate on a piece of wax paper chill in freezer. Shave the white chocolate into shavings. Mix the two chocolates together put into a bowl and serve.

Yummy! Hamster poop and
woodchips

from my granddaughter, Laura
Christensen



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Snowman's Balls



2 1/2 Cups graham crumbs
2 tablespoons cocoa
1 cup icing sugar
1 cup chopped nuts
1/4 Cup coconut syrup
1/4 Cup rum or brandy
Shredded coconut

From Barb Gibson
Good for bridal showers

Mix all ingredients together except coconut together until firm. Form 1" balls and roll in coconut.

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Creepy Witch's Fingers



- 1 c Butter, softened
- 1 c Icing sugar
- 1 Egg
- 1 ts Almond extract
- 1 ts Vanilla
- 2 2/3 c Flour
- 1 ts Baking powder
- 1 ts Salt
- 3/4 c Almonds, whole blanched
- 1 Tube red decorator gel

Gross everyone out with these creepy cookies.

Beat the butter, powdered sugar, egg, and almond flavouring until creamy.
Sift and add the dry ingredients.
Blend to make a soft dough.
Roll into a fingers (They will rise when baked so make them smaller than you'd like the finished finger to be.)
Make a dent for the almonds and lay the almond in to look like a fingernail.
Bake at 325 degrees for 20-25 minutes.
Remove from oven and remove almond.
Put a bit of red gel in the nail bed and press the almond back into the finger.

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Monster Q-Tips



What You'll Need

Lollipop sticks

Small marshmallows

Caramels

1. Take a lollipop stick and push a marshmallow onto each end.
2. Next, melt the caramels in the microwave.
3. Dip each end of you "Q-tip" in the melted caramel.

These make great snacks for a Halloween party!

<http://www.funology.com/inthekitchen/kit050.cfm>

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Drisheen



2 pt Milk
1 pt Water
2 pt Sheep's blood
1/4 lb Breadcrumbs
1 lb Mutton suet
2 ts Salt

Strain the blood and mix with the other ingredients in glass mixing bowl. Let stand for one hour. Place in pot, cover, and simmer for 30 to 45 minutes. When firm and fully cooked, slice and serve hot.

From Robin Paytor on FIDO

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Dirt Cake



- 1 ea Flower pot
- 1 ea Garden trowel
- 3 ea Gummy worms (or plastic)
- 1 ea Plastic flowers, bunch
- 16 oz Oreo cookies
- 1/2 c Butter, softened
- 8 oz Cream cheese, softened
- 1 c Confectioner's sugar
- 1 ts Vanilla
- 2 pk Inst choc-fudge pudding(4oz
- 3 c Milk
- 12 oz Whipped topping, 1 tub thawed

This is a joke, a bit of whimsy to lighten up your next party. The cake is really a quick mix dessert made with Oreo cookies and soft squishy stuff. The trick is to capture everyone's attention with an announcement of some sort, and as you are speaking, trowel out some of the dirt from the flower pot around the flowers and eat it. May be followed by a worm dug out of the "dirt". You may substitute vanilla pudding for the chocolate if you want, and use up to 20 oz of Oreos. Please use a clean new plastic flower pot or take the precaution of lining a clay pot with foil and wrap the stems of live flowers if you use them in order to prevent any toxins from entering the dessert. Crush the cookies until they resemble potting soil. Set aside. Cream the butter or margarine, cream cheese, sugar and vanilla until smooth and fluffy. Set aside. Combine the pudding mix and milk until well blended. Then fold in the whipped topping. Gently fold the cream cheese and pudding mixtures together. To put the "cake" together, layer one-third of the cookie crumbs followed by 1/2 of the pudding

mixture, 1/3 of the crumbs, the rest of the pudding mixture and topping with the balance of the crumbs. Refrigerate 10-12 hours before serving.

Remove from refrigerator, decorate with flowers.
Serve by digging out portions with the trowel.
Serves 10 to 12.

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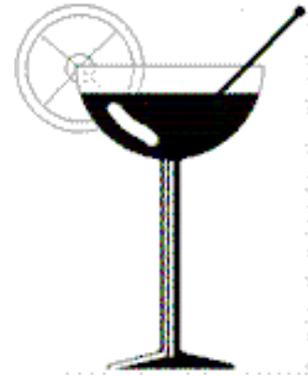
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Drunken Rum Cake



- 1 ts Sugar
- 1 c Dried fruit
- 1 ts Soda
- 2 Eggs, large
 - lemon juice
- 1 Or 2 quarts of rum
 - brown sugar
- 1 c Butter
 - baking powder
 - nuts

Before starting, sample rum to check quality. Good, isn't it? Now proceed.

Select large mixing bowl, measuring cup, etc. Check rum again. It must be just right. To be sure rum is of proper quality, pour one level cup of rum into a glass and drink it as fast as you can. Repeat.

With electric mixer, beat 1 cup butter in a large fluffy bowl. Add 1 seaspoon of thugar and beat again.

Meanwhile, make sure rum is still alright. Try another cup. Open second quart if necessary. Add leggs, 2 cups fried druit and beat til high. If druit gets stuck in beaters, pry loose with drewscriber.

Nest, sift 3 cups pepper or salt (doesn't matter). Sample rum. Sift 1/2 pink lemon juice. Fold in chopped butter and strained nuts. Add 1 bablesppon of brown thugar or whatever colour you can find. Wix mell.

Grease oven. Turn cake pan to 350 degrees. Pour mess into boven andake.

Check rum again and bo to yed.

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Sex In A Pan

Also knows as: BETTER THAN SEX



- 1/2 Cup butter
- 1 c Flour
- 1/4 c Sugar
- 2 8 oz. pkgs. cream cheese at room temperature
- 1/2 Cup icing sugar
- 30 Oz. carton cool whip
- 1 6 oz pkg instant chocolate pudding
- 3 c Milk
- 1 pt Whipping cream

Preheat oven to 350°F Mix first three ingredients to a fine crumb consistency. Press into a spring foam pan. Bake for 25 minutes. Beat together cream cheese, icing sugar and Cool Whip and pour into cooled shell. Beat together milk and chocolate pudding until thick. Pour over cream cheese mixture. Whip cream and pour over chocolate mixture. Refrigerate at least 12 hours.

From Barb Gibson

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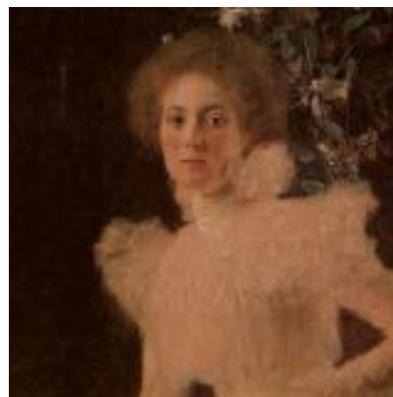
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*****'s Favourite Mud Cake



From Kim Turner [<markbak@global.net.au>](mailto:markbak@global.net.au) posting on rec.food.cooking

I belong to a group of ladies who meet and make bobbin lace, besides making lace we meet for coffee, cake and chatting. I am putting together, on behalf of the group, a calendar for 1998 which shows a month a page and on the other side of the page there is a favourite cake recipe and a picture of a piece of lace produced by that lace maker.

One of our ladies (she shall remain anonymous) is not renown for her cake making skills and today gave me her favourite recipe for inclusion in the calendar. I just *could not* resist sharing it with you all.

Kim
Western Australia

*****'s Favourite Mud Cake

Ingredients:

1 car - fuelled up and ready to go
car keys
1 purse
money
1 Cheesecake Shop

Method:

1. Place money in purse
2. Grab car keys and hop into car
3. Drive car to nearest Cheesecake Shop

4. Stop car, hop out and take purse with you into Cheesecake Shop
5. Ask lady for a Mud Cake
6. Open purse and hand over money
7. Take mud cake home and enjoy.

Her cooking skills may not be that good, but she makes GREAT lace!

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Bug Blox



- 2 lg Packages gelatin
- 2 1/2 c Boiling water (do not add
-cold water)
- 1 c Dry-roasted leafhoppers

Stir boiling water into gelatin. Dissolve completely. Stir in dry-roasted leafhoppers. Pour mixture slowly into 13 x 9 inch pan. Chill at least 3 hours.

BLOX will be firm after 1 hour, but may be difficult to remove from pan. Cutting blox: dip bottom pan in warm water 15 seconds to loosen gelatin. Cut shapes with cookie cutters all the way through gelatin. Lift with index finger or metal spatula. If blox stick, dip pan again for a few seconds.

Recipe compliments of Kathy Gee and Julie Stephens.

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California Spamoni Sorbet



- 1 Can of Spam
- 1 pk Aspic
- 2 Avocados
- 1 pt Haagan Daas lemon sorbet
- 2 Sugar cones
- 1 Jar of Bacos Bacon Bits

Blend up Spam and aspic until smooth and creamy. Do the same with the avocados. Retrieve your empty large Spam can (left over from main course) and press Spam mixture into the bottom. Add a layer of the lemon sorbet, then a layer of the avocado paste. Several alternating layers can be added to suit aesthetics and personality. Pop in freezer for an hour then scoop onto cones, sprinkle with Bacon Bits and enjoy.

~Dave

Dave Nolan Boston, Ma

Found at [_John's Shrine to Spam_](#) by John Strong.

<http://umbc7.umbc.edu/~jstron1/spam.html>

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Garlic Ice Cream



- 1-1 1/2 tsp unflavored gelatin
- 1/4 c cold water
- 2 c milk 3/4-1 c sugar
- 1/8 tsp salt
- 2 T lemon juice 2 cloves garlic, minced
- 2 c whipping cream

Soak the gelatin in cold water. Bring the milk, sugar, and salt to a boil. Dissolve the gelatin in the hot milk. Cool, then add the lemon juice and garlic. Chill the mixture until slushy. Whip the cream until thick but not stiff and fold carefully into the mixture. Freeze in a mould, or in a foil covered tray. (fruit topping complements this well)

From the Official Garlic Lover's Cookbook.

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Neiman Marcus \$250 Cookie Recipe



The Infamous Neiman Marcus \$250 Cookie Recipe Hoax.

The story below is one of the most famous urban legends in history. The story has been going around for over 50 years and it completely untrue. Every few weeks it comes up again in some newsgroup or listserve.

IT IS UNTRUE BUT IF YOU WISH TO TRY THE COOKIES GO AHEAD.

"THIS IS TRUE----PLEASE TAKE THE TIME TO READ IT AND PLEASE SEND THIS TO EVERY PERSON YOU KNOW WHO HAS AN E-MAIL ADDRESS....THIS IS REALLY TERRIFIC."

My daughter & I had just finished a salad at Neiman-Marcus Cafe in Dallas & decided to have a small dessert. Because both of us are such cookie lovers, we decided to try the "Neiman-Marcus Cookie". {EDITORIAL COMMENT: Neiman's is a VERY EXPENSIVE department store in the United States a.k.a. Needless Markup}.

It was so excellent that I asked if they would give me the recipe and the waitress said with a small frown, "I'm afraid not." "Well", I said, would you let me buy the recipe?"

With a cute smile, she said, "Yes." I asked how much, and she responded, "only two fifty, it's a great deal!" I said with approval, "just add it to my tab."

Thirty days later, I received my VISA statement from Neiman-Marcus and it was \$285.00. I looked again and I remembered I had only spent \$9.95 for two

salads and about \$20.00 for a scarf. As I glanced at the bottom of the statement, it said, "Cookie Recipe \$250.00."

That's outrageous!! I called Neiman's Accounting Dept. and told them the waitress said it was "two-fifty," which clearly does not mean "two hundred and fifty dollars" by any *POSSIBLE* interpretation of the phrase. Neiman-Marcus refused to budge. They would not refund my money, because according to them, "What the waitress told you is not our problem. You have already seen the recipe - we absolutely will not refund your money at this point."

I explained to her the criminal statutes which govern fraud in Texas, I threatened to refer them to the Better Business Bureau and the State's Attorney General for engaging in fraud. I was basically told, "Do what you want, we don't give a crap, and we're not refunding your money."

I waited, thinking of how I could get even, or even try and get any of my money back. I just said, "Okay, you folks got my \$250, and now I'm going to have \$250.00 worth of fun."

I told her that I was going to see to it that every cookie lover in the United States with an e-mail account has a \$250.00 cookie recipe from Neiman-Marcus for free. She replied, "I wish you wouldn't do this." I said, "Well, you should have thought of that before you ripped me off", and slammed down the phone on her. So, here it is!!!

Please, please, please pass it on to everyone you can possibly think of. I paid \$250 dollars for this... I don't want Neiman-Marcus to *EVER* get another penny off of this recipe....

Neiman Marcus Cookie Recipe

(Recipe may be halved):

- 2 cups butter
- 4 cups flour
- 2 tsp. soda
- 2 cups sugar
- 5 cups blended oatmeal**
- 24 oz. chocolate chips
- 2 cups brown sugar
- 1 tsp. salt
- 1 8 oz. Hershey Bar (grated)
- 4 eggs
- 2 tsp. baking powder
- 2 tsp. vanilla
- 3 cups chopped nuts (your choice)

** Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey Bar and nuts. Roll

into balls and place two inches apart on a cookie sheet.

Bake for 10 minutes at 375 degrees. Makes 112 cookies.

Have fun!!! This is *NOT* a joke --- this is a true story..
Ride free, citizens!

REMEMBER, PLEASE, PLEASE, THAT THIS STORY IS AN URBAN
LEGEND!

IT IS _NOT_ TRUE.

Neiman Marcus Responds

Alongside sewer-dwelling bands of alligators, bugs in bottles of soda, and other urban myths resides the Neiman Marcus \$250 cookie fabrication.

NM has never charged anyone anything for a recipe, but the story still persists. Help stamp out untrue gossip by forwarding our free chocolate-chip cookie recipe to any naysayers out there!

1/2 cup unsalted butter, softened
1 cup brown sugar
3 tsp. granulated sugar
1 egg
2 tsp. vanilla extract
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 3/4 cups flour
1 1/2 tsp. instant espresso powder, slightly crushed
8 ounces semisweet chocolate chips

Cream the butter with the sugars until fluffy. Beat in the egg and the vanilla extract. Combine the dry ingredients and beat into the butter mixture. Stir in the chocolate chips. Drop by large spoonfuls onto a greased cookie sheet. Bake at 375 degrees for 8-10 minutes, or 10-12 minutes for a crispier cookie. Makes 15 large cookies.

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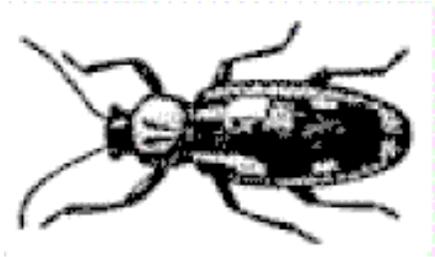
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Chocolate Chirpie Chip Cookies



- 2 1/4 c Flour
- 1 ts Baking soda
- 1 ts Salt
- 1 c Butter, softened
- 3/4 c Sugar
- 3/4 c Brown sugar
- 1 ts Vanilla
- 2 Eggs
- 1 12-ounce chocolate chips
- 1 c Chopped nuts
- 1/2 c Dry-roasted crickets

Preheat oven to 375. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture and insects, mix well. Stir in chocolate chips. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheet. Bake for 8-10 minutes.

Recipe compliments of Kathy Gee and Julie Stephens.

This recipe has been tested by Jim Bodle <bodle@dreamscape.net> who enjoyed the dish but said that the insects were hard to get and expensive.

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Dave's Horseradish



Horseradish roots
Vinegar
Kosher salt

Every Spring, for the Easter/Passover season, I make gallons of prepared horseradish for my family and friends. My horseradish has a reputation for being the strongest kickass root available. Anyone, though, can make root that can stand up to mine...if you use my instructions. <g>

Selecting the root: Bring a small knife with you to the supermarket. Pick up every root you're considering buying and give it a squeeze. If it's limp, feels fleshy or flaccid, or wrinkled, forget it. Select only fresh roots that feel rather heavy for their size and are as hard as wood. Use the knife to pare off a thin bit of the root and pop it in your mouth. Bite down on it. If it makes your lip and tongue go numb and tingly, it's good. Don't buy it if it's weak, or if it leaves a bitter quinine aftertaste (the bitterness will be magnified by grinding.)

Preparation: Set up a table in front of a window. Open up the window and set up a fan to blow air OUT the window. Horseradish fumes are crippling and you will NOT be able to do this without pulling the fumes out the window. By exhausting air out rather than blowing in, you can even do this on a chilly night when you might otherwise not want a window open.

On the window table put your food processor. If you can run your processor with both the shredding blade in the top and the puree knives in the bottom, great. Set it up that way. If not, you'll have two steps (grating and pureeing) instead of one. Next to the processor, still in front of the window, put a large bowl. That's where the ground root will go. Close at hand (maybe on the kitchen table) put the jars where the root will be packed, a large bottle of

vinegar, and your salt.

Step 1: Wash and peel. Put all the roots into the sink and start running a thin stream of cold water. Get them all wet and let them sit a few minutes to soften the dirt on them. With a stiff bristle brush, give them a good scrubbing under the stream of water. When they're clean, use a veggie peeler to pare off the brown skin and green tops (if they have green tops. You can cut the top inch off the root, leaving the greens alone, if you like, and plant them in your backyard if you want to grow your own.) Do the peeling under the running water, also. Keeping the water drizzling over the root while you peel carries off some of the volatile chemical, saving your life while you work in the sink.

<g>

Step 2: Grate and Grind. Bring the peeled roots over to the window table and turn the fan and your food processor on. Feed them down the chute to the grating wheel. The top wheel will grate the root, and the bottom knives will do the fine chopping (if you can't run both knives in your machine at once, you will have to grate each bowl full of root, then put the chopping knife in to finish separately.) As the root gets finer and finer, it will begin sticking to the sides and bottom of the bowl. Slowly, and with the processor still running, pour in vinegar to get a thick but not sticky consistency. Continue to whirl in the bottom knives for several minutes, until the root bits are very very fine. Stop the processor and dump the processor bowl into the large bowl. Repeat these steps until all the roots are grated, ground, and in the large bowl. Remember to keep the fan on all this time! When all the roots have been processed, rinse the processor knives and bowl with cold running water. Wash them as necessary. Put the processor away or aside. You'll need the space on the table in front of the fan to pack the jars.

Step 3: Seasoning. You've still got that fan running, right? Leave the bowl in front of the fan. The grated root in the bowl should not be too dry. Stir in enough vinegar to give a smooth consistency. Taste a little bit of the puree (be careful! This is likely to be the strongest horseradish you've ever tasted.) If you think it needs salt, add some Kosher salt or canning salt. I usually add about half a teaspoon per quart.

Step 4: Packing. Use a ladle and a canning funnel to fill pint jars with the prepared horseradish. Fill the jars up, cap them off, and put them in the fridge. Do not process the jars. Keep them refrigerated. You may turn off the fan after all the jars are full and after all implements have been rinsed. The horseradish will maintain full potency for a couple of weeks (I make mine no more than a week or so before Easter) but will still be pretty damn strong for a month or two. Use it before it turns brown.

Cleaning up: Most of your tools (the bowls, ladle, etc) will require little more than a good rinse with cold water first (to neutralize and dilute any horseradish fumes) then hot water, since you aren't cutting any greasy fat.

That's it; that's how to make horseradish.

Dave Sacerdote

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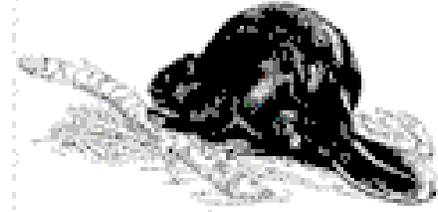
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Beaver Information



From "Northern Cookbook" edited by Eleanor Ellis, Indian Affairs and Northern Development, Ottawa 1973.

The industrious beaver is the largest rodent on the North American Continent, and is found in all the waterways of the forested areas of the north. Its rich brown fur has long been prized by trappers and hunters, and the search for beaver pelts instigated much of the early exploration of the continent. Because of its contribution to the development of our Dominion, the beaver has been chosen as an emblem of Canada.

If the beaver pelt is to be prepared for market, care should be taken in skinning the animal. Lay the beaver on its back in a clean place and cut off the legs at the first joints. Then, with a sharp knife, slit the pelt, starting at the lower lip. Insert the knife in this slit and, with the sharp edge up, cut the pelt in a straight line down the belly to the vent. Work out from this centre line cut and, with short strokes, separate the skin from the flesh. Carefully pull the legs through the skin, leaving four round holes in the pelt. Cut off the tail where it meets the fur. Skin carefully around the eyes and cut the ears close to the skull. Finish removing the pelt, taking as little flesh and fat with it as possible, then lay it on a flat surface, fur side down, and sponge off all the blood marks with lukewarm water. Complete directions for stretching and cleaning pelts are available from the Game Management Officers.

Beaver meat is dark red, fine grained, moist and tender, and when properly prepared, is similar in flavour to roast pork. Cut the head from the carcass and eviscerate the animal as follows: Make a cut through the thin layer of meat from the breastbone to the vent, encircling the vent, and being careful not to puncture the intestines. Lay the body cavity open, and remove the viscera by grasping them above the stomach and pulling down and out from the body cavity. Carefully cut out the tiny musk glands from under the skin on the insides of the legs and be sure to remove the castor gland under the belly near

the tail. Trim off all the fat, then wash the carcass thoroughly with warm water.

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Preparation of Pig Heads, Feet, Tails, Ears and Snouts



Step I: Cleaning

Remove any hairs on heads, feet, tails, ears or snouts by singeing over an open flame or plucking. Scrub well (using a vegetable brush if desired) and then sprinkle with salt, rubbing it into the skin. Rinse well with cool water; pat dry. Remove any excess fat. Poultry feet (chicken, duck or turkey) must be stripped of their outer scaly skin; plunge them in boiling water for 1 minute, as you would do before peeling tomatoes. Proceed with recipe.

Step II: Parboiling

Parboil in salted water (1 teaspoon salt for each quart water) for 5 minutes. Drain, discarding water. This step serves the propose of ridding the meat of running blood as well as clinging meat, fat or bone residue, thereby adding clarity to sauces.

Source: Allen, Jana, and Margaret Gin (1974) *Innards and Other Variety Meats*. San Francisco: 101 Productions.

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World's 9 Worst Convenience Foods

from Horace Bulby



9. Post Oreo O's (Kraft Foods, Inc): A substance, supposedly a breakfast cereal, patterned after the notorious Oreo cookie. Oreo O's look exactly like used cat litter. They smell and taste so bad my dog won't eat them. Put milk on Oreo O's and you have a bowl of something that looks like oily refried beans. If Kraft had deliberately set out to make the foulest cereal possible, they could not have exceeded the putridity of Oreo O's.

8. Meeter's Kraut Juice (Stokely USA): Yes, that's sauerkraut juice, which is even worse than it sounds. The taste and smell can be a bit, well, harsh, but KJ is reputed by its fans to have certain medicinal benefits (as a source of vitamin C, cure for intestinal bugs, etc.), which adds up to a classic case of the cure being worse than the disease.

7. Guycan Corned Mutton with Juices Added (Bedessee Imports): The best thing about this Uruguayan canned good is the very pouty-looking sheep on the package label -- he seems to be saying, "Go on, eat me already." The second-best thing is the presence of both "cooked mutton" and "mutton" in the ingredients listing, which would seem to have all the mutton bases covered.

6. Armour Pork Brains in Milk Gravy (Dial Corp.): If you're really looking to clog up those arteries in a hurry, you'll be pleased to learn that a single serving of pork brains has 1,170 percent of our recommended daily cholesterol intake. All the more ingenious, then, that the label on this product helpfully features a recipe for brains and scrambled eggs.

5. Sweet Sue Canned Whole Chicken (Sweet Sue Kitchens, Inc.): From its size (think growth-impaired Cornish hen) to its overall appearance (it's stewed in a quivering mass of aspic goop), this product may change forever your idea of what constitutes a chicken. Gives new meaning to the old line about meat "falling off the bone."

4. Musk Life Savers (Nestle Confectionery): You may think musk is a scent, but over in Australia, they think it's a candy flavor. A candy flavor that tastes

disturbingly like raw meat, to be precise. But what did you expect from a country where everyone happily consumes Vegemite?

3. Blind Robins Smoked Ocean Herring (recently discontinued by Bar Food Products): Possibly the world's most bizarre prepackaged tavern snack. Interestingly, the product's titular robin isn't actually blind, he's blindfolded -- the better, presumably, to avoid looking at these heavily salted herring strips, which look like giant slugs.

2. Kylmaenen Reindeer Pate` (Kylmaenen Oy): This Finnish canned good may not be particularly tasty, but at least it answers the age-old question of why Rudolph was so eager for that safe, steady job on Santa's sleigh team -- he didn't want to end up a cracker spread.

1. Tengu Clam Jerky (Tengu Co.): Nothing you've ever consumed can prepare you for the horror that is clam jerky. Still, this product does score a sort of conceptual coup: If you're the sort who's always found raw clams too slimy and gelatinous for your taste, these dried, shrivelled molluscs will help you dislike clams on a whole new level.

Sent by [Horace Bulby](#)

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Buzzard's Breath Barbecue Sauce



- 2 c Chopped onions
- 1 c Very strong coffee
- 1 c Worcestershire sauce
- 1 c Catsup
- 1/2 c Cider vinegar
- 1/2 c Brown sugar
- 3 tb Chili powder
- 1 Pureed Habanero pepper -
-include seeds**
- 4 Garlic cloves, pressed
- 1 ts Pepper, freshly ground

Combine all ingredients in a sauce pan and simmer for 15 minutes. Puree in a blender or food processor.

Meanwhile, place 2 pint-sized jars in a large pot of boiling water. Boil for 15 minutes. Bring a small pan of water to a simmer and place two canning lids in the water; remove pan from heat.

With tongs remove one jar from boiling water, empty water from jar and fill with barbecue sauce. Place a canning lid on top and seal with band. Repeat with other hot jar.

This makes a nice gift when going to someone's house for a barbecue. It doesn't last very long!

** Habanero Peppers are the hottest. If you can't find them in your Mexican foods aisle at the grocery store, or you want less heat you can substitute Jalapeno Peppers.

Mike Laverty

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Chocolate Armpit Hairs



3 large shredded wheat bundles
3 TBS. honey
1 TBS. light brown sugar
1 6oz. bag milk chocolate chips
2 TBS. butter or margarine

Directions:

Break up shredded wheat bundles into single long strands, so that they have the appearance of armpit hairs. Set aside.

Place the honey, brown sugar, chocolate chips, and butter in a medium sized heavy saucepan and heat over low to melt.

Gently stir mixture with a rubber spatula. Mixture should be smooth and glossy.

Remove the saucepan from burner and place it on a heat safe work surface. Gently fold in shredded wheat.

When the shredded wheat is completely coated, scoop it onto wax paper in nine equal portions.

Use a fork to gently rake "hairs" into one direction.

To set Chocolate Armpit Hairs, place them in refrigerator for about thirty minutes. If there are any hairy bundles left over, keep them stored in the refrigerator.

Gleaned from Parents' Place

<http://www4.parentsplace.com/fun/halloween/gen/0,3476,9846,00.html>



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Cooking Rats and Mice



Calvin W. Schwabe in his book Unmentionable Cuisine (Charlottesville, Virginia: University of Virginia Press, 1979, available from [Amazon Books](#)), says that North Americans should be using many forms of protein which are routinely consumed in other parts of the world. The following excerpts are from a section of the book giving recipes for cooking rats and mice.

"Brown rats and roof rats were eaten openly on a large scale in Paris when the city was under siege during the Franco-Prussian War. Observers likened their taste to both partridges and pork. And, according to the *Larousse Gastronomique*, rats are still eaten in some parts of France. In fact, this recipe appears in that famous tome.

Grilled Rats Bordeaux Style (Entrecote à la bordelaise)

Alcoholic rats inhabiting wine cellars are skinned and eviscerated, brushed with a thick sauce of olive oil and crushed shallots, and grilled over a fire of broken wine barrels.

What won't the French do next?

In West Africa, however, rats are a major item of diet. the giant rat (*Cricetomys*), the cane rat (*Thryonomys*), the common house mouse, and other species of rats and mice are all eaten. According to a United Nations Food and Agricultural Organization report, they now comprise of over 50 percent of the locally produced meat eaten in some parts of Ghana. Between December 1968 and June 1970, 258,206 pounds of cane-rat meat alone were sold in *one* market in Accra! This is a local recipe that shows the South American influence on West African cuisine.

Stewed Cane Rat

Skin and eviscerate the rat and split it lengthwise. Fry until brown in a mixture of butter and peanut oil. Cover with water, add tomatoes or tomato purée, hot red peppers, and salt. Simmer the rat until tender and serve with rice.

Stuffed Dormice / Ancient Rome

Prepare a stuffing of dormouse meat or pork, pepper, pine nuts, broth, asafoetida, and some garum (substitute anchovy paste.) Stuff the mice and sew them up. Bake them in an oven on a tile.

Roasted Field Mice (Raton de campo asado) / Mexico

Skin and eviscerate field mice. Skewer them and roast over an open fire or coals. These are probably great as hors d'oeuvres with margaritas or "salty dogs."

Farley Mowat also gives this innovative arctic explorer's recipe for *souris à la crème*.

Mice in Cream (*Souris à la crème*)

Skin, gut and wash some fat mice without removing their heads. Cover them in a pot with ethyl alcohol and marinate 2 hours. Cut a piece of salt pork or sowbelly into small dice and cook it slowly to extract the fat. Drain the mice, dredge them thoroughly in a mixture of flour, pepper, and salt, and fry slowly in the rendered fat for about 5 minutes. Add a cup of alcohol and 6 to 8 cloves, cover and simmer for 15 minutes. Prepare a cream sauce, transfer the sautéed mice to it, and warm them in it for about 10 minutes before serving.

Sounds like a gourmet's survival meal to me."

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Various Halloween Recipes

original collector
unknown



Nuclear Waste

1 measure blue curacao 1 measure Bailey's Irish Cream top up with one pint cider (or lager if you prefer)

The end result is a sort of greenish-brown liquid with scummy bits floating in it and a THICK layer of scum on top. Tastes wonderful, though, especially if you dunk chocolate bars in. (These are referred to as Control Rods, and the bar of preference is a Toffee Crisp, if only because the crisped rice pieces start floating around in the drink and making it look even nastier)

The nuclear wastes I've seen mix blue curacao and orange juice (and vodka). Turns everything a very nice shade of fluorescent green.

The recipes for "nuclear waste" reminded me of the Glycol Punch I made for a party. My friends and I don't drink (alcohol :), so this is sick for all ages!

Glycol Punch has two primary ingredients: Diet Mountain Dew, which has an decidedly evil odd yellow glow to it. Diet is necessary so that you don't over sugar people. BTW, we also tried other sodas, including Squirt, 7-up and Sprite, but none had that evil yellowness.

A flourescent blue liquid. I know for a fact that the raspberry "little hugs" drinks for kids are the perfect color. There is a recent Kool-Aid blue flavor

that I'm sure would work well, too.

For the "little hugs" the ratio is about 4-5 barrels to 1 2-liter bottle of soda. Adjust as you think best. I'd start by pouring out the soda and adding the blue. You know you've got it right when you get the sickly yellow-green of many Glycol-based Antifreezes. Plus, when you drink, it fizzes!

From: trap@rhett.libs.uga.edu (Diane Trap)

A party staple from the Forever Knight email list is blood: 3 parts grape juice, 1 part orange juice, vodka optional. If you can find it, you might try Ribena, a concentrated currant syrup that was used for blood when the series was filmed (I hear it's horrid to drink but looks *very* effective in a wine glass).

Fun stuff to do with jello. I'm amazed, I actually saved an attribution. This one comes from fairbanks@cobra.uni.edu.

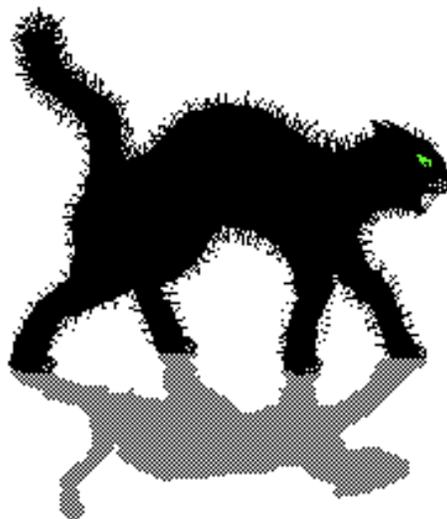
Potty Jello

Purchase the plastic bowl that fits in a child's potty training chair (they sell them at places like KMart). Wash the bowl and prepare lemon jello per package directions. Float miniature O-Henry bars in it, refrigerate, and serve. Get the picture?

Next fun recipe. Have you ever seen a recipe for Aquarium Jello? You take blue jello, make it in a clean glass aquarium bowl. Float gummy fish and plastic people for swimmers and plastic plants and stuff. Well, what we'd do for a Halloween party would be to make a Toxic Aquarium. Mix orange and blue jello to get a sickly shade of green. Lifesavers make old tires and you can toss in other junky things for trash on the bottom of the sea. Something barrel-shaped for that illegally dumped toxic waste. Float your fish upsidedown on top, and add a plastic skeleton or two. Haven't figured out a good way to put something on the bottom to represent the sand, tho.

And if you like your jello spiked, here's a recipe:

1 8-serving box of Berry Blue Jello
4 packets Knox unflavored gelatin
5 cups boiling water
2 cups vodka



You can take some ordinary foods and relabel them something creative. Ribs with lots of barbeque sauce. Baked potatoes with chili ladled over for shrunken heads with brain sauce. Spaghetti for your basic guts. A twist on this would be to put brussel sprouts in the sauce instead of meatballs. People won't be able to tell the difference until they bite into them.

Spider Cake (once made as a tease for a woman who HATED spiders)

Take your average cake mix. Bake it up in 2 metal bowls--1 bigger than the other. One unmolded, cut the bigger one (the "body") in half, horizontally. CAREFULLY scoop out an adequate cavity in each half. FILL with well-whipped set green Jello, and reattach the halves. Frost black, arrange on serving platter. Use licorice stix as legs. Use 2 BIG green gumdrops and 6 little ones as eyes. When the cake is cut into, it spurts green goop, just like a real spider when stepped on.

By: Anita A. Matejka <matejka@bga.com>

Black Cat Cupcakes

1 1/4 c Reduced Fat Oreo. cookie crumbs 18 1/4 ozs reduced fat chocolate cake mix 24 pcs Halloween Oreo. cookies 16 ozs reduced fat milk chocolate frosting black string licorice jelly beans semisweet chocolate chips

Preheat oven to 350. Prepare 24-2 1/2" muffin cups with cooking spray and flour; set aside. Prepare cake mix according to package directions; stir in cookie crumbs. Spoon batter into prepared muffin cups. Bake for 25 minutes. Remove from pans; cool on wire rack. Make cat faces on each of the remaining cookies: using some frosting, attach 4-1 1/2" licorice strings for whiskers, 2 jelly bean halves for eyes and 2 chocolate chips for ears. Let set at least 30 minutes. Frost cupcakes with remaining frosting. Stand cat faces on edge on each cupcake. Place 3" piece licorice string on back half of each cupcake for tail.

From: beck4@pipeline.com (Eileen and Bob Holze)

Title Cheese Eyeballs

Ingredients: 2.00 cups grated Cheddar 0.50 cup butter 0.50 teaspoon salt 1.00 teaspoon paprika 1.00 cup flour 6.00 ounce bottle pimento-stuffed green olives

Instructions: Combine cheese and butter. Add salt, paprika, and flour and mix well. Measure approximately one ts of this mixture and form an "eyeball" around an olive. Turn the olive in the "eyeball" so that it is "staring" outward. Line up the eyeballs on an ungreased cookie sheet. Bake in 400F oven for 15 minutes.

Another eyeball recipe: Make devilled eggs, smooth out the filled yolk part so it lays flush. Set a slice of pitted black or green olive for an iris and draw red lines on the white part with a toothpick and red food coloring (for bloodshot eyes).

Yet another eyeball recipe: Make yellow jello, fill ice cube trays with. Drop a blueberry in center of each ice cube well, chill and unmold.

From: beck4@pipeline.com (Eileen and Bob Holze)

Dead Men's Legs (cookies)

Ingredients: 1.00 egg 0.50 cup sugar 0.33 cup finely chopped blanched/skinned almo 0.50 cup all purpose flour

Instructions: Preheat oven to 325F. Beat egg lightly and gradually add sugar. Beat with mixer until light and foamy--about 20 minutes. Add almonds and flour; mix well. Roll dough into finger-thick ropes on a very light floured surface. Flatten slightly with fingertips and cut into 3 inch lengths and place on ungreased cookie sheets. Bake in oven until light brown--about 10 minutes. Remove from cookie sheets and cool completely before storing in airtight containers. Stores 1 to 2 months.

Makes 2 dozen cookies.

From: beck4@pipeline.com (Eileen and Bob Holze)

Eerie Witch's Brew

Ingredients: 4 cups Cranberry juice cocktail 1 cup Chopped candied ginger (1 jar) 3 Oranges 1 can (12-oz) thawed frozen apple juice concentrate 1 can (6-oz) thawed frozen limeade concentrate 2 cups Seedless grapes 4 cups -Water 2 Bottles (32 oz each) ginger ale 1 lbs Dry ice -up to 2 lbs

Instructions: A smoking cauldron of punch made with grapes and orange peel masquerading as eyeballs and worms.

A SERIOUS CAUTION: never touch dry ice; use tongs to handle

In a 1 to 2 quart pan, bring 1 cup of cranberry juice and candied ginger to a boil over high heat. Boil, uncovered, about 2 minutes, set aside.

With a vegetable peeler, pare peel (colored part only) from oranges; cut peel into thin 2-inch-long worms; or use an Oriental shredder to make long shreds. Add orange peel to cranberry mixture. Cover and chill at least 4 hours or as long as overnight.

Juice oranges; put juice in a 6 to 8 quart pan or heavy bowl. Stir in cranberry-ginger mixture, the 3 cups cranberry juice, apple concentrate, limeade, grapes and water. If made ahead, cover and chill up to 2 hours. Add ginger ale and about a 1 pound piece of dry ice (DO NOT put small pieces in punch or cups); ice should smolder at least 30 minutes. Ladle into cups. Add any remaining ice when bubbling ceases.

Makes 5 quarts; allow about 1-1/2 cups for a serving.

From: beck4@pipeline.com (Eileen and Bob Holze)

Wormy Baked Apples

Ingredients: 6.00 lg Golden Delicious apples 0.50 c *each* raisins and

chopped 0.00 -walnuts 0.50 c Firmly packed brown sugar 0.25 c Water 0.25 c (1/2 stick) butter/margarine 0.50 ts *each* ground cinnamon and 0.00 -ground nutmeg 6.00 Wiggly candy worms ("Gummy 0.00 -Worms") 1.00 c Whipping cream, optional

Instructions: Core apples from blossom ends, leaving stem ends intact. Mix raisins and walnuts and stuff into cavities of cored apples. Set apples, stems up in a 7x12-inch pan.

In a 1 to 2 quart pan, mix brown sugar, water, butter, cinnamon, and nutmeg; stir over high heat until mixture boils. Pour hot syrup around apples. Bake, uncovered, in 350~ oven, basting occasionally with syrup, until apples are tender when pierced and skin begins to crack, 30 to 35 minutes.

Remove apples from oven; cool in pan at least 10 minutes or let cool to room temperature. Set each apple in a small bowl and spoon syrup around fruit. In the top of each apple, cut a hole large enough for one of the candy worms and tuck one end into each apple, leaving most of the worm dangling. Offer cream to pour over apples. Makes 6 ghastly servings.



Title: JACK-O'-LANTERN PIE

1 c Boiling water 1 pk Jell-O orange flavor gelatin -4 serving size 1 pt Vanilla ice cream; softened -(2 cups) 1 Prepared chocolate flavor -crumb crust (6 oz) Thawed Cool Whip Candy Corn Black licorice, cut into -1 inch pieces

Stir boiling water into gelatin in medium bowl 2 minutes or until completely dissolved. Spoon in ice cream, stirring until melted and smooth. Refrigerate 10 minutes or until slightly thickened (consistency of unbeaten egg whites). Spoon into crust.

Refrigerate 3 hours or until firm. Just before serving, make jack-o-lantern face on pie with whipped topping, candy corn and licorice. Store leftover pie in refrigerator.

Title: DAY OLD BATHWATER Categories: Personal, Kids, Halloween, Gross Yield: 1 Servings

12 oz Can frozen lemonade 12 oz Can frozen pink lemonade 12 oz Can frozen limeade 1/2 ga Rainbow sherbert

About 45 minutes before serving time, set cans of lemon and limeade and the container of sherbert out to thaw. After 15 minutes, scoop out half of the sherbert's containers contents and place it into a brownish color. Place the remaining sherbert back in

Prepare lemon and limeades according to the package directions and pour into the punch bowl.

Carefully float spoonfuls of the brown blended sherbert on top of the lemonade mixture, spreading it around to look like dirty brown suds. Do not stir. Use a ladle to serve punch in cups. Serves about 30 dirty, nonbathing buddies.

Sicko serving suggestion: Float a handful of green, yellow and white tiny after dinner mints (tiny bars of soap), on top of your scummy punch.

From the Book: Gross Grub by Cheryl Porter Random House ISBN 0-679-86693-0

Title: PENICILLIN PIZZA

6 English muffins 1 Jar pizza sauce 2 c Shredded mozzarella cheese 3 tb Grated Parmesan cheese Yellow, green and red food Coloring

Split muffins and place on an ungreased cookie sheet, making sure they don't touch.

Spoon a thin layer of sauce on top then cover the sauce with a layer of shredded cheese. Set aside.

Pour the Parmesan into a small bowl and add five drops each yellow, red and green food coloring until it's an even shade of mold green. (Use plastic bag to prevent your fingers from staining.) Set aside.

With an adult's help, broil the pizzas until the cheese has melted and begun to brown. Remove from oven and let cool about 1 minute.

Carefully sprinkle mold on top of hot pizzas. Allow pies to cool slightly before you slip on a lab coat and serve. Serves 6 peaked patients.

From the Book: Gross Grub by Cheryl Porter Random House ISBN 0-679-86693-0

Shared by Carolyn Shaw 10-95 From: Carolyn Shaw Date: 10-15 Cooking
Ä

Title: HALLOWEEN: SCARY "GOULADE"

1 pk Blue Jelly Powder 8 c LEMONAIDE 1 1/2 c Boiling Water

1 pk Blue jelly powder [170g] 8 c LEMONAIDE

LEMONAIDE or "Goulade" really packs a punch when you float a

frightening , ghostly blue hand in your serving bowl. For an even scarier effect, use red jelly powder to make a blood-red hand and tint the lemonade green. If you want, just let the gelatin set in a flat container, then cube it and serve with lemonade in dishes.

Dissolve powder in 1-1/2 cups boiling water; let cool slightly.

Meanwhile, thoroughly wash and dry inside and outside of new, medium-size stretch latex (medical) glove. Spray outside with baking spray; turn inside out. With 6-inch or longer skewer, puncture glove just below 1 side of opening; push skewer through to pierce opposite side, leaving wide opening. Suspend in tall pitcher.

Carefully pour gelatin mixture into hanging glove. Close top with twist tie between gelatin mixture and skewer. Refrigerate for at least 2 hours or until firmly set. [Glove can be refrigerated for up to 48 hours.]

Title: HALLOWEEN: GREEN SLIME

10 oz Frozen Spinach, Thawed 4 oz Cream Cheese 1/2 c Sour Cream 1/3 c Mild Salsa 2 ea Green Onions, Chopped 1 ea Garlic Clove, minced 1/2 ts Salt 1/2 ts Pepper

Drain spinach; squeeze dry. In food processor, pure spinach, cheese, sour cream, salsa, onions, garlic, salt and pepper. Cover and refrigerate for 2 hours or until thickened slightly. Let stand at room temperature for 30 minutes.

Serve with "Halloween: Skeleton Bread"

Source: Canadian Living magazine, Nov 95 Presented in article "Kids & Fun: Happy Halloween" Recipe by Canadian Living Test Kitchen

Title: HALLOWEEN: SKELETON BREAD

1/2 pk Frozen Bread Dough 1/2 of 1lb pkg (8oz) 1 ea Egg, Beaten 1 tb Water 1 tb Poppy Seeds

Thaw and let bread rise according to manufacturer's instructions. Punch down dough; divide in half. Set 1 half aside.

Cut remaining half into thirds. With 1 of the thirds, form head shaped like a light bulb. With scissors, cut eyes, nose and mouth. Place head at end of greased 17x11-inch rimmed baking sheet. Shape second third into 3-inch long triangle; place, point down, below head to form body. Divide remaining third of dough into 7 pieces; roll into sausages. Arrange 3 on each side of upper body for ribs. Use remaining piece for neck.

Halve reserved dough. With 1 half, make 4 logs for upper and lower legs; attach to body. With two-thirds of the remaining dough, make 4 logs for upper and lower arms; attach at shoulders.

With remaining dough, make 2 small and 2 large triangles for hands and feet. With scissors, make 4 cuts at broad ends of triangles for fingers and toes; attach to arms and legs. Cover and let rise for 30 minutes.

Whisk egg with water; brush some over joints, pressing to seal. Brush entire skeleton with remaining egg wash; sprinkle with poppy seeds. Bake in 375F 190C oven for about 15 minutes or until golden.

Source: Canadian Living magazine, Nov 95 Presented in article "Kids & Fun: Happy Halloween" Recipe by Judy Schultz of "The Edmonton Journal"

Title: Black Cat Cupcakes

1 1/4 c Reduced Fat Oreo. cookie : crumbs 18 1/4 oz reduced fat chocolate cake : mix 24 pcs 16 oz reduced fat milk chocolate : frosting : black string licorice : jelly beans : semisweet chocolate chips : Halloween Oreo. cookies

Preheat oven to 350. Prepare 24-2 1/2" muffin cups with cooking spray and flour; set aside. Prepare cake mix according to package directions; stir in cookie crumbs. Spoon batter into prepared muffin cups. Bake for 25 minutes. Remove from pans; cool on wire rack. Make cat faces on each of the remaining cookies: using some frosting, attach 4-1 1/2" licorice strings for whiskers, 2 jelly bean halves for eyes and 2 chocolate chips for ears. Let set at least 30 minutes. Frost cupcakes with remaining frosting. Stand cat faces on edge on each cupcake. Place 3" piece licorice string on back half of each cupcake for tail.

Recipe By : Recipes From Nabisco's Kitchen

Title: Eyeball Potion

8 oz Frozen whipped topping; -thawed Blueberries or raisins 1 1/2 c Boiling water 1 lg Pkg gelatin - any red flavor 1 c Cold water Ice cubes

Using a small ice-cream scoop, place 2 scoops whipped topping into each of 10 dessert dishes for "eyeballs." Place a blueberry or raisin in each scoop for the "pupil." Freeze 30 minutes, or until firm.

Meanwhile, stir boiling water into gelatin in large bowl at least two minutes until completely dissolved. Mix cold water and ice cubes to make 2-1/2 cups. Add to gelatin, stirring until slightly thickened. Remove any remaining ice. Pour about 1/2 cup gelatin around the two "eyeballs" in each dish, leaving the top of the "eyeballs" exposed. Refrigerate 1-1/2 hours, or until firm.

Source: Kraft Foods

From: Thomas Fenske <tfdpress@acpub.duke.edu>

We were in the toy store Zany Brainy this weekend and they had several Ghoulish cookbooks in their Halloween section. Sorry, can't remember any titles, though. One had a section called "Main Corpses" and one item I remember was spaghetti and eyeballs. The trick was to insert a stuffed olive in each meatball, pimento side out.



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Bert Christensen's Weird & Different Recipes

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Household Hints From The Northern Cookbook



The Northern Cookbook edited by Eleanor A. Ellis and delightfully illustrated by James Simpkins was first published in 1967 by the Canadian Federal Governments Department of Indian Affairs and Northern Development. It was reprinted several times (my copy is from 1973) but is now , according to Information Canada, out of print.

From the preface by Ms. Ellis:

"The purpose of this book is to record facts about some of the wild game, game birds, fish, fruit and vegetables available in Canada's north (which includes not only the Arctic and sub-Arctic, but the northern lake and forest regions of all the provinces), and to suggest methods by which these foods may be prepared and served. To include recipes for all of the indigenous foods would be a mammoth task, but I have tried to include enough to be representative of a cross section of this vast land. Some basic information on nutrition and family meal planning has been included for the benefit of young homemakers, and I have drawn on the experience of those who pioneered the north for a section which offers advice to wilderness wives."

From the preface to Chapter XI, Pointers from Pioneers

"....I would like to make it very clear that the north is not just a land of ice and snow, populated by hunters and trappers and husky dogs, with primitive plumbing and none of the niceties of civilization. Many northerners live in modern homes with picture windows, wall-to-wall broadloom, and daily mail service. There are beautiful schools, hospitals, churches and museums, large supermarkets, and more skidoos than dog teams. There are prospectors and miners, lumbermen and oilmen, teachers and preachers, boat builders and stone

carvers, stenographers and storekeepers, doctors and nurses and newspaper editors. Many of these people would be at home in the salons of New York or Paris or Rome, but most of them are living in the north because they like it. The north is experiencing a period of rapid development and booming economy, and the smokestacks of industry are etching new silhouettes on the skyline.

"But the north covers an area of a million and a half square miles, and, in spite of the expansion of the airlines and the telecommunication systems, there are still some settlements that have very little traffic. In these smaller places, travel is difficult for many months of the year, being subject to the whims and vagaries of the weather. Their residents quite often are forced to rely on their own ingenuity for entertainment, and, sometimes, their very existence.

"A few old time recipes have also been included in this chapter, not as items of curiosity or amusement but because the directions for preparing food are so delightfully direct. They have an honesty and forthrightness about them that is a true reflection of the people who originated them"

The following excerpts are from, "Pointers from Pioneers", (chapter XI):

Use aluminum foil as a blind to foil the midnight sun if you can't sleep in sunshine. Fasten it to the window frame with strips of adhesive tape.

If a small amount of board, some clear plastic and a little mud (from under the moss) are available, one need not be without fresh lettuce, radishes, onions and turnip greens from July 15 to September 15. Cabbage, carrots and potatoes will also grow well.

If you are lost on a sunny day, put a short stick upright in the ground. Every few minutes as the sun travels across the sky, mark the end of the shadow cast by the stick. The shortest shadow will indicate north. If the day is cloudy, you may tell direction from the thickness of the bark on the willow. On the south side the bark is thick and smooth; on the north side it is thin with spiny projections. You may also check direction by the depth of moss on a knoll; it is thickest on the north side.

Add a spoon of salt to your last rinse water and your laundry won't freeze to the clothesline.

If you don't have a bent straw for a sick-in-bed patient to use, the spout of a teapot substitutes nicely.

Run rows in your garden East and West if possible.

The flavour of safe but unpalatable water may be improved by adding charcoal from a campfire and allowing to stand overnight.

SERVING FROZEN FISH

Cut frozen fish up with a saw or an axe. Peel the skin off and cut up with a knife. This is good to eat with salt and blubber.

FROZEN FISH EGGS

Take fish eggs out and freeze them. They are good to eat like this.

STEAMED MUSKRAT LEGS

Cut off the muskrat's legs and dip in a bowl of flour with salt, pepper and other strong seasoning. Mix with a small amount of water. Put grease into a large frying pan and put in the muskrat legs which have been dipped in the flour mixture. Cover tightly and cook for a long time as they take long to become tender. The strong seasoning takes away the actual taste of the muskrat and turns into gravy as it steams.

Bertha Allen

STUFFED MUSKRAT

Clean the rats well. Put in a roaster and put bread stuffing on top of it. Roast in an oven until the muskrats are soft.

MUSKRAT TAILS

Cut off the tails and dip them into very hot water. Pull off the fur. One can either cook them on top of the stove, turning them after a few minutes, or boil them. This is the same method as for beaver tails. Both are very sticky to eat.

BOILED PORCUPINE

Make a fire outside and put porcupine in the fire to burn off the quills. Wash and clean well. Cut up and boil until done.

BAKED SKUNK

Clean, skin, wash. Bake in oven with salt and pepper. Tastes like rabbit (no smell). Skunk fat very good for whooping cough.

INDIAN DRIED MEAT

Cut up fresh meat in thin slices. Dry above stove in tent. Keep turning once a day. Do not have the fire too hot or the meat too close to stove. When it is dried well, one may eat pounded bone grease with it.

POUNDED DRY MEAT

Pound up dry meat for meat balls. One may pound all day to get it soft. Add bone grease and sugar, and mix up. Roll into meat balls with hands. Keep in a cool place to keep from drying out. One may take this out camping.

Rowena Edwards

GRIZZLY BEAR STEAKS

Cut up meat as for frying and fry in deep grease in frying pan.

FRIED MEAT WITH LEFT-OVER PORRIDGE

Fry the meat and when done add left-over porridge. Cook a little longer.

BOILED REINDEER HEAD

Skin and wash the head well. Then chop it in quarters, splitting it between the eyes with an axe. Cover with cold water and boil until soft. One can also roast in an open pan in an oven very slowly.

PEMMICAN

Pound dried moose or deer meat on a piece of clean canvas or stone, to fine crumbs. Pour hot melted moose fat over in pan. Let freeze. Serve cold. Very rich.

OVEN ROASTED LYNX

Wash and clean the hind legs of the lynx and roast it in a roaster with lard and a little water.

BOILED LYNX

Cut up the lynx and boil it until it is soft and well cooked. This is good to eat with muktuk.

BOILED REINDEER TONGUES

Put tongues in boiling water and boil until thoroughly cooked. Potatoes and vegetables are good with this.

BOILED SMOKED BEAVER

Smoke the beaver for a day or so. Then cut up the meat and boil it with salted water until it is done.

BOILED REINDEER OR CARIBOU HOOFS

Put the hoofs with skin still on them in a large pot. Cover with hot water and boil for a couple of hours. The skin peels off easily then. The muscles are soft and very good to eat. The toe nails also have some soft sweet meat inside them.

Bertha Allen

BOILED BONE GREASE

Boil all the legs and whatever bones are left after all the meat has been cut off. Boil them all in a big pot for two hours. Then let the grease get cold in the pot. It is easy to pick the grease off. Put the grease in a pot and keep to eat with dry meat or add to pounded dry meat.

MIPKU

Cut black whale meat into thin strips, about 8 inches wide by 2 1/2 inches long by 1/2 inch thick. Hang the strips over poles to dry in the sun, or cure the strips over a driftwood fire in a log smoke house. When the meat is ready it is hard and brittle. Break it off in small pieces and chew well. You must have strong teeth.

ROASTED WHALE MEAT

Cut up the meat and some fat of a freshly cut whale. Add onions, salt and pepper. Roast in an oven for a long period of time.

MUKTUK (meat inside skin and fat of whale)

After taken from whale leave 2 days hanging up to dry. Cut into pieces 6" X 6". Have water ready to boil. Cook until tender with fork. Keep in oil in a 45 gal. drum after cooked, in a cool place, in order to have muktuk all year.

Rosie Peeloolook

CABBAGE IN BLUBBER FAT

Cut up cabbage and put with blubber fat in a pot. Cook. This is good to eat with meat or fish.

SALMONBERRIES

First we pick the salmonberries in dippers or pots. After the pot or dipper is full, put them into amouk (Eskimo bag for carrying berries made of seal skin). When the amouk is full of salmonberries, take home and put in a big pan ready for putting in a seal poke. When the poke is full, tie the poke with string. Save for winter in any cold place.

ESKIMO ICE CREAM

Grind up cooked meat. Melt tallow and while still warm mix well by hand. Keep adding meat until not able to stir anymore. This is good to eat with meat and bread.

Sadie Simon

BLUEBERRY PUDDING

Cook 1 fish by cutting it up into boiling water with salt added. After fish is cooked, take all the bones from it and the skin. Mix this with blueberries. Stir, and it is ready to eat.

Bertha Allen

POUNDED DRY FISH PUDDING

Pound up 5 to 6 dry fish and throw away the skin. Add sugar to taste, a small amount of grease, and cranberries.

Bertha Allen

BEAR FAT PASTRY

1 1/2 cups of flour, 1/2 tsp. of salt, 1/3 cup bear fat (from a little black bear that was eating berries). Makes rich white pastry.

ACORN SOUP

Make in the fall when the acorns are ripe. Grind the acorns between rocks. Fan the acorns with a fanning basket. The fine parts will stick to the basket. Put the fine meal into a wooden bin. Pour warm water over it three or four times to take out the bitter taste. Put acorn meal and water in a cooking basket (made with roots). Drop in a very hot rock. Keep turning the rock with a wooden spoon. Sometimes one rock will cook the soup.

Collected by Bert Christensen
Toronto, Ontario

web site: <http://bertc.com>

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Baloutes

Also Known as "Baaluts" or
"Baluts"



Take a fertilized duck or chicken egg. Allow the embryo to half form. Bury the egg in hot sand on the beach and leave it for about 100 days. Remove the top of the egg and pour contents down gullet.

Source: posted by Larry Christley, who comments further:

They eat these in the Philippines. They bury the fertile eggs in the sand and let time pass. I have heard 100 days, but did not confirm. My nose told me it was probably true. Whewwwww they stank. Only thing that comes close was when I was a lad and the little house behind the big house was emptied....they always did that job at night for obvious reasons. The Filipinos ate Baloutes in broad daylight.

Taylor Ambrose sends this:

i found your website a great fun today. on baloutes, the story i recall from service in the Philippines (the PI) is that the duck eggs are buried in the barn yard for 21 days or a woman's cycle, then dug up to be eaten by pregnant women. the potassium is a concentrate and superb for the fetus. almost any bar in the PI has these in a jar to be sampled by bet and beer. ask any sailor which Marine beat him on baloutes. most guys puke. the locals laugh and show you how; just pay the bar tab and take suzy home for better luck next time.

taylor
USMC Ret

Collected by Bert Christensen



Toronto, Ontario

web site: <http://bertc.com>

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New York Entomological Society Centennial Banquet

WEDNESDAY, MAY 20, 1992

AT THE BAR

Crudite with Peppery Delight Mealworm Dip
Spiced Crickets and Assorted Worms

BUTLERED HOR D'OEUVRES

Waxworm and Mealworm and Avocado California Roll
with Tamari Dipping Sauce
Wild Mushrooms in Mealworm Flour Pastry
Cricket and Vegetable Tempura
Mealworm Balls in Zesty Tomato Sauce
Mini Bruschetta with Mealworm Ganoush
Worm and Corn Fritters with Plum Dipping Sauce

BUFFET

Chicken Normandy with Calvados Sauce
Rice Pilaf
Roast Beef with Gravy
Roesti Potatoes
Mediterranean Pasta
Melange of Vegetable Ragu
Mesclun Salad with Balsamic Vinaigrette
Assorted Seasoned and Cricket Breads and Butter

DESSERT BUFFET

Lemon Squares
Chocolate Cricket Torte
Mini Cannoli
Peach Clafoutis
Cricket and Mealworm Sugar Cookies
Coffee and Tea

BANQUET RECIPES

PEPPERY DELIGHT MEALWORM DIP

8 oz cream cheese
1 cup cooked mealworms, minced
3 tbsp onion, minced

1 tbsp milk
 1 tsp horseradish
 1/4 tsp salt
 1 tsp pepper
 1/3 cup slivered almonds, toasted

Place almonds in a 300 F oven for about 5 minutes or until slightly brown. Combine all ingredients except almonds until well blended. Heat in a baking dish for 15 minutes at 350 F. Place in serving dish and sprinkle with almonds. Serve with vegetables, crackers, breads or chips. From: Entertaining With Insects

WILD MUSHROOMS IN MEALWORM FLOUR PASTRY

(Makes approximately 20 pieces)

1/4 lb wild mushrooms
 1 stalk celery
 1/4 cup minced onions
 1 tbsp cognac
 1 tbsp olive oil
 1/2 tsp dried rosemary, ground
 1/2 tsp dried thyme
 salt & pepper to taste
 2 tbsp grated parmesan cheese

Mince mushrooms, celery, and onions until fine. Saute celery, onions and dried herbs in oil until wilted. Add mushrooms and cognac, heat thru and season with salt and pepper. Remove from heat and stir in cheese. Allow to cool completely before assembling turnovers.

1 1/2 cup flour
 1/4 cup mealworm flour
 1 tsp salt
 1/2 cup butter
 app. 4 tbsp water

Poach about 1/2 cup of live mealworms. Drain and place on cookie sheet and roast in a 300 F oven for about 10 minutes or until toasted. When cooled place in the food processor with 1 tbsp of the flour and grind until fine. Remove from the bowl and measure 1/4 cup. Place the mealworm flour, regular flour, salt and large chunks of butter in the bowl, pulse until the butter is the size of a pea. With machine running, slowly pour in enough so that the dough forms a ball. Wrap in plastic and chill about 30 minutes. On a slightly floured surface roll dough out to about 1/4" thickness. Using a 2 1/2" round cookie cutter, cut out circles. Brush with water and place about a tsp of filling in the center. Fold in half and crimp with a fork. Brush with egg wash and bake at 350 F for about 15 minutes or until golden.

WORM AND CORN FRITTERS (WITH PLUM DIPPING SAUCE)

(Makes about 24 pieces)

1/3 cup creamed corn
 1/3 cup canned whole kernel corn
 3 tbsp cornmeal
 1 egg
 1/4 cup flour
 1/4 tsp baking powder
 pinch of salt, pepper and nutmeg
 1/4 cup melted butter
 3/4 cup roasted worms

Beat egg until light and add corn. Add flour, baking powder, salt, pepper and nutmeg. Melt butter and mix all together. Heat frying oil. Spoon in teaspoon size portions. Fry slowly until golden brown and cooked thru. Serve hot with favorite dipping sauce.

CRICKET BREAD

(Makes 2 loaves)

2 tbsp dry yeast
 1/2 cup warm water
 4 tbsp sugar
 2 tbsp chopped onions
 2 tbsp butter
 1 tsp dill seed
 1/4 tsp caraway seed
 1 tsp celery seed
 3/4 cup crickets, cleaned and roughly chopped
 2 eggs, scrambled
 1/2 cup milk, scalded and cooled
 4-5 cups flour

Dissolve yeast in warm water. Combine all ingredients except flour. Stir in flour a little at a time until you cannot mix it together anymore. Dump out onto a flat surface and knead until smooth, about 5 minutes. Place in a large bowl covered with a dish towel and let rise until doubled in size. Grease 9 x 5 loaf pans. Punch down dough, divide in half and shape into a loaf. Place loaves into pans, cover with dish towel and let rise until it is double in size. Butter top of loaves and bake in a preheated 350 F oven for 1 hour. Let cool 10 minutes before removing from pans. From: Entertaining With Insects

CHOCOLATE CRICKET TORTE

(Makes 1 8" springform pan)

1 lb butter
 4 oz unsweetened chocolate
 12 oz semi sweet chocolate
 8 eggs, separated
 1 cup sugar

1 cup strong liquid coffee
2 cups crickets, toasted and roughly chopped

Butter and flour springform pan. Place chocolates and butter in a bowl over a pot of simmering water to melt. Let cool to room temperature. Whisk together egg yolks, sugar and coffee until well combined. Fold in crickets. Whip egg whites until stiff and fold into chocolate mixture. Bake at 350 F for 30-40 minutes. Center should still be moist. Allow to cool 10 minutes before removing from pan.

**REENACTMENT OF BANQUET
JAPAN TV
AUGUST 8, 1993
EXPLORERS CLUB**

STATIONARY HORS D'OEUVRES
Spiced Roasted Trail Mix

BUTLERED HORS D'OEUVRES
Vegetable and Cricket Tempura with Apricot Dipping Sauce
Mealworm Fritters with Tomato Chutney
Mealworm Nori Balls with Ginger Soy Dipping Sauce

FIRST COURSE
Steamed Banana Leaves with Mealworms and Soba Noodles
Garlic Fried Crickets over Pasta
Hearty Mixed Green Salad with Insect Croutons

MAIN COURSE
Paella with Thai Waterbugs, Shrimp, Clams and Vegetables
Australian Kurrajong Grubs, Roasted New Potatoes and Gingered Carrots
Trio of Insect and Vegetable Tortillas with Black Beans and Rice
Fire Roasted Tarantula (sans abdomen)
All Served with Fresh Baked Cricket Bread

DESSERTS
Cricket Chocolate Torte with Candied Crickets, Fresh Chantilly Cream
Cricket Pie with Vanilla Ice Cream
Watermelon And Waxworm Sorbet

Coffee Service

Thanks to Louis N. Sorkin, B.C.E., Entomology, Amer. Mus. Nat. Hist., Central Park
West at 79th Street, New York, NY 10024-5192

If you have any difficulties, please report them to: tschuch@zoologie.uni-halle.de

From the Zoology Department of [Martin-Luther University Halle-Wittenberg](http://www.uni-halle.de)
Gunther Tschuch -- tschuch@zoologie.uni-halle.de -- page created 15/7/96 -- updated
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Skinning Muskrats



BASIC INSTRUCTIONS FOR SKINNING MUSKRATS (basic methodology may be used for other animals)

The muskrat should be skinned as soon as possible after being trapped. Slit the skin on the inside of the hind legs from the paws to the vent and cut off both hind and fore paws and the tail. Then work the skin off inside out using the knife as little as possible, taking particular care when skinning around the eyes and lips. The skin should then be scraped with a dull knife to remove all flesh and fat, washed with lukewarm water to remove the blood, and placed fur side in on a wedge-shaped stretching board made of soft wood, to dry.

Remove the head from the carcass, then eviscerate the animal. Insert the knife blade, sharp edge up, at the tip of the breastbone. Cut through the thin meat over the belly down to, and encircling, the vent. Lay the body cavity open and remove the viscera by grasping them above the stomach, pulling down and out from the body cavity. Remove the heart and lungs, and wash the muskrat thoroughly with warm salted water. With a sharp knife, cut out the musk glands from inside the legs, the white tissuey skin, and all fat. Soak the meat for two or three hours in a weak brine solution (1 tbsp. salt to 1 quart water) to draw out the blood, then drain and pat dry.

Source: Ellis, Eleanor A. (1973) Northern Cookbook. Ottawa: Information Canada.

Collected by Bert Christensen
Toronto, Ontario

web site: <http://bertc.com>

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Spam Haiku



Spam Haiku is courtesy of [_John's Shrine to Spam_](#) by John Strong.

<http://umbc7.umbc.edu/~jstron1/spam.html>

Writing Spam haiku,
Sharing my most heartfelt thoughts:
Does Spam think of me?

Spam can alter time
and space without much effort.
Love that quantum food!

Spam in the corner
How mysterious you are
Tell me your secrets....

Spam in the window
Changing in the sun's bright light
Oh my special friend....

Spam in the morning
On the pillow at my side
I'll never forget....

The world keeps spinning
But you never change your ways
Spam is forever....

Pink tender morsel

Glistening with salty gel
What the hell is it?

Ears, snouts and innards
A homogeneous mass
Pass another slice

Cube of cold pinkness
Yellow specks of porcine fat
Give me a spork please

Old man seeks doctor
"I eat spam daily" he says,
Angioplasty

Highly unnatural
The tortured shape of this "food"
A small pink coffin

Spam on my table
Soon winds up in my navel
It's time for a bath

At the corner store
Spam on sale in stacks galore
Fill my cart and smile

Friends come 'round for food
My shelves are laden with Spam
Now they're in good moods

Spam now has no key
Pop-top where the key should be
Empty still hold pens

Shiny pink cuboid.
Essence of all food goodness.
Oh my heart sings 'Spam'.

Spam on my plate.
Arteriosclerosis.
Do I have much time?

Alien lifeform!
Space rays pierce the atmosphere!
They've made Newt's brain SPAM.

Spam Spam egg and Spam,
Spam bacon sausage and Spam,

or Spam Spam Spam Spam

Pork shoulder and ham.
Spam can do what other's can't.
Burp and fart all night.

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Spam Poem



Spam poem is courtesy of John's Shrine to Spam_ by John Strong.

<http://umbc7.umbc.edu/~jstron1/spam.html>

Oh SPAM! Oh SPAM! Gourmet delight!
My food by day, my dreams by night.
To carve, to slice, to dice you up -
pureed in a blender and sipped from a cup.

What shining deity from Olympus knelt
down to the earth and hog butt smelt?
Creating then man's eternal desire
for swine entrails congealed by fire.

On some corporate farm, a pig has died.
Eyes, tongue, and snout end up inside
that cube of SPAM hidden in the can
I now hold in my trembling hand.

More than mere food, SPAM is for me
a hedonistic expression of gluttonous glee.
Mottled with pork fat, the pink cube engrosses.
My mouth takes it in, my intestine disposes.

Long have my arteries clogged to the sound
of sizzling SPAM when there's no one around -
furtively chewing or swallowing whole.
Triple bypass by forty, my medical goal.

Other processed meat products I've tried or declined
Vienna Sausages, Treet, even pig's feet in brine.
Though each may be tasty in different ways,
none matches SPAM for gelatinous glaze.

That glistening pinkness beckons me
with gristle, fat, and BHT.
Oh Spam, my Spam - the taste, the smell -
The sacred meat product from Hormel.

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The Jean-Paul Sartre Cookbook



by Marty Smith, Portland OR

From Free Agent March 1987 (a Portland Oregon alternative newspaper),
Republished in the Utne Reader Nov./Dec. 1993

We have been lucky to discover several previously lost diaries of French philosopher Jean-Paul Sartre stuck in between the cushions of our office sofa. These diaries reveal a young Sartre obsessed not with the void, but with food. Apparently Sartre, before discovering philosophy, had hoped to write "a cookbook that will put to rest all notions of flavor forever." The diaries are excerpted here for your perusal.

October 3

Spoke with Camus today about my cookbook. Though he has never actually eaten, he gave me much encouragement. I rushed home immediately to begin work. How excited I am! I have begun my formula for a Denver omelette.

October 4

Still working on the omelette. There have been stumbling blocks. I keep creating omelettes one after another, like soldiers marching into the sea, but each one seems empty, hollow, like stone. I want to create an omelette that expresses the meaninglessness of existence, and instead they taste like cheese. I look at them on the plate, but they do not look back. Tried eating them with the lights off. It did not help. Malraux suggested paprika.

October 6

I have realized that the traditional omelette form (eggs and cheese) is bourgeois.

Today I tried making one out of cigarette, some coffee, and four tiny stones. I fed it to Malraux, who puked. I am encouraged, but my journey is still long.

October 10

I find myself trying ever more radical interpretations of traditional dishes, in an effort to somehow express the void I feel so acutely. Today I tried this recipe:

Tuna Casserole

Ingredients: 1 large casserole dish

Place the casserole dish in a cold oven. Place a chair facing the oven and sit in it forever. Think about how hungry you are. When night falls, do not turn on the light.

While a void is expressed in this recipe, I am struck by its inapplicability to the bourgeois lifestyle. How can the eater recognize that the food denied him is a tuna casserole and not some other dish? I am becoming more and more frustrated.

October 25

I have been forced to abandon the project of producing an entire cookbook. Rather, I now seek a single recipe which will, by itself, embody the plight of man in a world ruled by an unfeeling God, as well as providing the eater with at least one ingredient from each of the four basic food groups. To this end, I purchased six hundred pounds of foodstuffs from the corner grocery and locked myself in the kitchen, refusing to admit anyone. After several weeks of work, I produced a recipe calling for two eggs, half a cup of flour, four tons of beef, and a leek. While this is a start, I am afraid I still have much work ahead.

November 15

Today I made a Black Forest cake out of five pounds of cherries and a live beaver, challenging the very definition of the word cake. I was very pleased. Malraux said he admired it greatly, but could not stay for dessert. Still, I feel that this may be my most profound achievement yet, and have resolved to enter it in the Betty Crocker Bake-Off.

November 30

Today was the day of the Bake-Off. Alas, things did not go as I had hoped. During the judging, the beaver became agitated and bit Betty Crocker on the wrist. The beaver's powerful jaws are capable of felling blue spruce in less than ten minutes and proved, needless to say, more than a match for the tender limbs of America's favorite homemaker. I only got third place. Moreover, I am now the subject of a rather nasty lawsuit.

December 1

I have been gaining twenty-five pounds a week for two months, and I am now experiencing light tides. It is stupid to be so fat. My pain and ultimate solitude are still as authentic as they were when I was thin, but seem to impress girls far less. From now on, I will live on cigarettes and black coffee.

Collected by Bert Christensen
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web site: <http://bertc.com>

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Haggis Poem



Haggis

Much to his dad and mum's dismay
 Horace ate himself one day
 He didn't stop to say his grace
 He just sat down and ate his face
 "We can't have this!" his dad declared
 "If that lad's ate he should be shared"
 But even as he spoke they saw
 Horace eating more and more:
 First his legs and then his thighs,
 His arms, his nose, his hair, his eyes
 "Stop him someone!" Mother cried
 "Those eyeballs would be better fried!"
 But all too late for they were gone,
 And he had started on his dong...
 "Oh foolish child!" the father mourned
 "You could have deep-fried those with prawns,
 Some parsley and some tartar sauce..."
 But H was on his second course;
 His liver and his lights and lung,
 His ears, his neck, his chin, his tongue
 "To think I raised him from the cot
 And now he's gone to scoff the lot!"
 His mother cried what shall we do?
 What's left won't even make a stew..."
 And as she wept her son was seen
 To eat his head his heart his spleen
 And there he lay, a boy no more
 Just a stomach on the floor...

None the less since it was his
They ate it - and that's what haggis is

From: Monty Python's Big Red Book
Published by NTC/Contemporary Publishing
Publication date: September 1980
ISBN: 0809280477
(out of print)

also, Warner Books Edition, paperback, 1974, Hardcover 1971

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Spam Taglines



Seanette Blaylock said:

Spam! How could we forget Spam, the canned meat that conquered the world! So highly esteemed in Korea that Hormel makes specially-decorated cases for gift giving there! Spam: the Pork Byproduct that fueled the US Army in WWII and soothed hungry London bellies in the Battle of Britain! So universally recognized that even today - twenty five years after it's first broadcast - Monty Python's Spam Sketch is an intrinsic part of Anglo/American pop culture! No, we couldn't forget Spam at all...no matter how hard we try! <G,D&R>

Have some Spam taglines (grin):

"For my NEXT trick, I'll stuff this SQUID with SPAM!" - Jim Bodle

"Give me spam or give me death." - Jim Bodle

"Spam: Slime Posing As Meat" - Jay Leno

"The ultimate dessert? Spam Jello!" - Jim Bodle

(starting to chant) Spam spam spam spam spam...

Chocolate covered spam - a true WARRIOR'S food!

Cogito, ergo Hormel (I think, therefore I Spam)

Haggis - Gaelic for Spam.

Oops, I think Daddy burned the Spam again!

Petition Hormel to make Spam out of Barney.

So who put Spam in *your* cornflakes this morning?

Sometimes you have to wake up and smell the Spam.

Spam cut into 1/2" slices and dried makes excellent roof shingles.

Spam doesn't kill people - it outlives them.
Spam for me, please, with a side of crunchy frog.
SPAM: (meat) Squirrels, Possum And Mice
Spam: (S)crap (P)ork, (A)in't (M)eat
Spam: canned meat you'll SCREAM for!
Spam: It's not just for breakfast any more.
Spam: Sound pig makes hitting bottom of elevator shaft.
Spam: Subsentient Protoplasm Approximating Meatloaf
Spam: The government definition of meat.
Spam: The triumph of technology over taste.
Spam: [S]pecially [P]rocessed [A]nimal-flavored [M]atter.
The WWF is to sports what Spam is to meat!
This microdot contains the secret formula for Spam: .
What does eating have to do with Spam? <baffled look>

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Email From Visitors



[Send Email to Bert](#)

Thames Water

Just mix Coca Cola and Orange Juice 50% 50% in a glass

It's what we in London call a 'Thames Water' as it is the same colour as our River Thames after a storm.

regards
Mike Barlow

My mother, who spent her childhood in China, tells me that in Beijing she recalls the Candy Man (who has a wheel-barrow type thing that holds his wares) who comes 'round the alleys daily to sell candy and sweets. One of the sweets is called "Diarrhea Monkey", which is a hard candy shell made to look like a monkey sitting on a stick, and the shell is filled with a syrup. Right as the man hands you your candy monkey he pokes a hole in the monkey's butt region and the syrup begins to flow, and you have to eat your candy monkey before all the "diarrhea" flows away. Another specialty of the Candy Man was "Dog Poop", which is essentially a nut-and-honey roll powdered with confectioner's sugar. Of course, these are marketed towards 4-8 year olds for whom excreta are incredibly funny.

--- Connie Chai

From Jennifer Goehring <jgoehring@charlie.usd.edu>

The recipe page is fabulous! Thank you for keeping me amused. I'll have to try some of these some day!

Jennifer Goehring

From: bretta@webtv.net (nancy christensen)

i loved your recipes so much i sent it to all my friends on the net! so hopefully you will have a large crowd visit your cute page!

BTW, my name is christensen, too! nancy to be exact! my father came from denmark! i wonder if we are related? probably not, christensen is like smith!

i found your page through the cat pages! so, you'll also get alot of nuts from there visiting you!

will maybe make the kitty litter cat! looks cool!

nancy christensen and her cat piglet!

From: hatespam@myisp.com (deKooning)

someone called Bert Christensen <webweaver2@bertc.com> wrote:

> My "Weird and Different Recipes" page at
><http://bertc.com> now has colour pictures of "Kitty
>Litter Cake" and "Swamp Punch with the Floating Arm of
Death."

thanks, i liked that stuff.... but somewhere else i saw pea soup served in a refurbished toilet and some sort of thing with a baby doll suspended in red jello. do either of these sound familiar?

just in case you wondered: i use my sterling regularly and arrange flowers like martha stewart :) but i know some 14 year olds who'd LOVE your stuff.

From: KagyK@aol.com

Dear Bert,

I feel the need to write and tell you how much I enjoyed your webpage, especially the cat photos and the strange recipes! Also, I have to tell you about one of our family jokes about food.

We (my husband, myself and 3 boys) are all comic-strip readers, and many years ago we enjoyed a Calvin and Hobbes strip in which Calvin was vociferously rejecting a new dish his mother had made and demanding to know what it was. His father teasingly told him it was Stuffed Monkey Heads, Calvin said "Wow", and devoured it. When his mother whispered to the dad that it was really stuffed Bell peppers, Dad said "I know, but he's eating it!" Thereafter, in our home, stuffed Bell peppers are known as Monkey Heads and no one complains about the menu! (Other dishes I make are often called "Kathy's Surprise", especially if they include eggplant or other odd ingredients!)

Hope you like my story, and I'll be trying some of your recipes. Maybe I'll call them "Bert's Surprise"!

Kathy Klobas
Vacaville, CA

From: Kcn711@aol.com

great site Loved it

Thanks for a good time

Kevin

From: Daniel Fischer <fischer@sentex.net>

Hello Bert. I received a message of yours through the UU Listserv and it had your WWW URL attached so I clicked on it. Looks like you have a lot of fun cooking. I will return to your site when I have guests planned for dinner.....

Just wanted to drop you a line to say I enjoyed your site!

Regards

Dan Fischer
Elora, Ontario

From: kippy <kippy@interaccess.com>

Saw your page. Great job! Thanks for the Halloween recipes. Having a HW party and will use some of them. :)

From: Doris Dunn <djdunn@mail.bc.rogers.wave.ca>

Dear Bert

Thanks for all the work in your truly great home page. This is my second visit to it for more of your weird and wonderful recipes. I'm off to buy a rubber glove.

Doris (fellow Unitarian from Vancouver)

From: David Baker <critter1@gate.net>

Hi Bert,

This is Dave Baker, from Florida! I was back checking out your pages, and I see that you have added some really "gross" recipes!! :-) Keep up the good work! It is really great to see someone "changing and up-dating" their pages. You are doing a fantastic job!

Dave

From: Kathy Spencer <spencer@mail.netnitco.net>

Hey Bert, this is the funniest site I have ever visited. Way to go!!!

Thanks for the good time.....

((((((((((((((((((Bert))))))))))))))

Kathy

From: "marbet" <marbet@rockies.net>

Hi

As a former Yellowknifer I was thrilled to see excerpts on your page from the very first cookbook I bought. I moved to Yellowknife when I was 21 and was pretty challenged when it came to cooking. I still use some recipes from that book (although I have since learned that the ones I use are not unique to that cookbook ie pancakes, blueberry buckle, french onion soup and pastry) I always found the 'weird recipes' both entertaining and intriguing. I always wished one of my native friends would give me a beaver tail so I could try the recipe! Anyway, thanks for the nostalgia.

Learned of "drisheen" due to my son's involvement in a school spelling contest. Looked it up on the internet. Drisheen isn't even in the dictionary !!!!

i have to tell you, the recipe looked entirely unappetizing, but many things are not what they seem at first, es la verdad, no ?

Chris from Richmond, VA USA: X22fretts
<X22fretts@aol.com>

I'm still laughing out loud!

Just got through reading your weird recipes--will definitely be adding a link to my "epicurean" page and making the kitty litter cake for work and the next big family function.... Just had to let ya know!

PS--you need a guestbook for people to sign!

hugs thanks for putting a smile on my face!

Jo Claire
joclaire@hern.org
<http://www.geocities.com/Athens/Delphi/6853>

Hi,
Quite by chance I came across your compendium of culinary delights. Well done, Sir! As it happens I have a small page of oddball recipes, some of which you do not have. They include the recipe for whole stuffed camel, Larry Goldberg's Dieter's Passover Pizza, and the Thompson Turkey. You may wish to pick some of these up. The URL is <http://www.tiac.net/users/cri/recipes.html>.
I have also added links to your site.

Cheers,
Richard Harter

--
Richard Harter, cri@tiac.net, The Concord Research Institute
URL = <http://www.tiac.net/users/cri>, phone = 1-978-369-3911
If we have not achieved the classless society
at least we have achieved a society without class.

From:
Patrick Clark <patrickc@censoft.com>

You just may have the single most useful recipe archive on the web. I came looking for Deep Shit Cookies, and found so much more. But where is the recipe for Tuna Twinkie Souffle? I saw it on Usenet some years ago, and haven't yet forgotten the upset stomach I got just reading it. Good thing I've blocked it out of my memory.

From:
DEANERBI@webtv.net

I really was amused by your site, keep it up! Do you have any beef jerky recipes?

May I just say that yours is one of my all-time favorite pages? Weird recipes are a favorite topic of mine. Have you ever seen the book *_Unmentionable Cuisine_* by (think it's Calvin) Schwab?
A classic!

Chris Kovin <Chris.Kovin@pai-tools.com>

From Sheri

HI, I TRULY ENJOYED READING ALL OF YOUR STRANGE AND WEIRD RECIPES!!! I WAS ORIGINALLY HUNTING FOR A RECIPE I COULD USE TO COOK A BEAR ROAST, BUT HAD SOOO MUCH FUN READING YOUR RECIPES, I GOT COMPLETELY SIDE TRACKED!! THANKS!

We love your recipes. They're a hoot.

Jeanne and Alex

I'm looking for some mice which I can cook and eat for my Latin class (the Romans liked to eat dormice). Do you know of a supplier of clean mice meat? I would get mice from a vivarium or pet store, but they say they are not for eating.
TIA

-Aaron

From Linda

I have just visited your site for the first time. I was laughing so hard when I came across the "Kitty Litter Cake" O my, that's so funny..I'm going to have to make this for the people at work. I am not a cook and I'm known to not bring much in on pot luck days at work..but they would love this!

I have 4 indoor cats at home!..LOL

thanks a bunch for the laughs

Have a great day!!

;o)

HI, HOW ARE YOU?
ENJOYED YOUR WEBSITE.

I WAS WONDERING, MAYBE YOU CAN HELP.

I'M LOOKING FOR A RECIPE ON HOW TO STUFF AND COOK AN ARMIDILLO FOR THANKSGIVING. I'M NOT REALLY PLANNING ON COOKING THAT CRITTER, I JUST NEED TO HUMOR SOMEONE.

ANY HELP WOULD BE APPRECIATED.

THANKS,
CAROL

The cake was a hoot. My nieces thought it looked so real, however, it didn't stop the 5 year old from picking out the tootsie rolls and diving right in! The best part was when my sister's friends showed up, and to spoof them we left the cake on the floor. You should have seen the look on their faces. One guest pointed and said "what the hell is that?" I replied "oh, my sister got a new cat. I proceeded to lean over and grab a sample from the litter box, then couldn't help but laugh. He was grossed out and thought it was real and that my sister's housekeeping had really gone downhill That litter box was filled to the gills with tootsie roll poops. Her guests couldn't believe I had made a cake like that. My sister was so delighted she wouldn't let any of us eat it because she was going to save it for the party the next day which was just for little kids. She knew some of the moms would be disgusted, but she didn't care. It was a hit to say the least!!! It was one gross, ugly cake.

Next, I'll take your advice and make the floating arm in swamp water!
Maybe for Halloween.

-Ramona

Bert,
Have just scanned through.....sickening.....and
WONDERFUL!
Pat

I beg you, where can I get clam jerky?

This site is fabulous - and I can see I will probably be a winner again this year at our group's annual Rude Food Party - where last year I was proud winner of the coveted "Too Rude to Eat" category.

~ Amy

from Jeff
frying beaver tail thats is just not right i think u can go staright to
hell and stay there

Are these recipes really edible? Or it's just made up?

The only real weird thing I had ever ate was bees larvae, yellow jacket not yet formed. You would fry them and add some soy sauce and sugar and enjoy. But that's when we were kids.

Calvin