

STRANGE WORLDS RECIPES

Collected, developed and/or stolen

by

Burga, the Warrior-Cook

in collaboration with

Hank Quense



A Strange Worlds Book
From Strange Worlds Publishing

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Foreword

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My name is Burga and I'm a warrior-cook. Questing and adventuring is my job, but cooking is my passion. I'd rather go shopping for spices and herbs than mug a dragon.

I've starred in two published short stories and the author keeps promising me he'll write me into another story, a big one, like a novel. He actually started writing me into a novel. I had a major role, but the author switched the setting from Gundarland to some place called Camelot. Me and my buddies got kicked out of the story and we was replaced by other characters. I hope the book flops and no one buys it.

Because I need money to buy spices and food to cook, I have to publish my secret recipes.

The publisher, Strange Worlds Publishing, is afraid of getting sued and insisted on adding the following legal notice.

Please note: these recipes are from fantasy and alien races and have not been tested on human beings. The recipes should be viewed as cultural references and should not be tried at home. Using these recipes can result in several types of poisoning (including fatal levels of radiation poisoning), severe gastrointestinal distress, removal of the stomach lining, sudden near-death experiences, sudden real death experiences and sudden post-death trauma including zombie-ism.

Recipes

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Fried Squirrel Fillets

An easy to prepare recipe for when you're in the field

Cuisine: Questing food

Course: Main

Burga Says: For the eggs, use robin, chicken, grouse etc. Whatever is at hand. Catching the critters and cleaning them will take a lot longer than cooking them will. If you can't catch squirrels, use any small rodent you can get.

Time: 30 minutes: start to finish

Servings: Four

Ingredients:

- 4 squirrels, cleaned and filleted
- 2 bunches wild onions
- 3 tablespoons cooking oil
- 1 cup bread crumbs
- 2 large eggs, stirred

Preparation:

1. mix eggs with a bit of water
Roll filet in bread crumbs, dip in egg mix and back into the bread crumbs.
2. Heat oil in a heavy skillet
3. Fry filets for two minutes on each side
4. Serve with field greens as a side dish

Leg of Wolf

You need time to make this recipe so don't start it if a battle is about to begin. Cuisine: Questing food

Course: Main

Burga Says: You need lots of time to make this recipe so don't start cooking if a battle is about to begin. I made this one up on an adventure when a wolf attacked me. I worked up an appetite killing the critter so I came up with this recipe. Don't try to take on the Alpha Male in the wolf pack. if you do, you'll end up as the meal. try to find a young wolf who has just been kicked out the pack to go on his own.

Time: 2-3 hours depending upon the size of the wolf

Servings: Three to four, depending on when was the last time you ate.

Ingredients:

- 1 Leg of wolf haunch, skinned
- 2 tablespoon cumin
- 1/2 cup red pepper flakes
- 1 teaspoon black pepper
- 2 cloves garlic, minced

1/2 cup olive oil

Preparation:

1. In a small bowl, mix cumin, pepper flakes, pepper and garlic. Drizzle olive oil into the mixture to make a paste
2. Smear the paste over the meat
3. lace on a grill over high flame or use a camp fire. You can also use a burning building in a pinch

Fricasseed Entrails

A traditional yuk holiday breakfast.

Cuisine: Yuk food

Course: Breakfast

Burga Says: I won this recipe in a card game with a couple of yuks. After we finished off a few bottles of yukeste, they got nasty and I almost ended being in the recipe since yuks think humans are also large beasts.

Time: 8 hours: start to finish (includes hunting and skinning)

Servings: Two

Ingredients:

- 4 pounds entrails, from large beast
- 3 quart cooking oil
- 3 cups flour
- 1 cup yukeste

Preparation:

1. Hunt down a large beast such as a deer or a bear. Remove entrails. Discard remain carcass or reserve for other use
2. In a large bowl, mix flour and yukeste to form a paste. Place entrails in the bowl and stir by hand to coat with flour mixture
3. Heat oil in large cauldron. When hot, drop in entrails and cook stirring gently for five minutes
4. Remove entrails from cauldron and place on a serving platter.

Lily Pad Bundles

No elfin feast ever begins without these delightful bundles. Cuisine:
Elfin

Course: Appetizer

Burga Says: A refreshing change from 'ordinary' appetizers. The pond scum lends a tasty piquant flavor. A good elf buddy of mine and me swapped a dozen recipes recently and this was one I got. They make a great appetizer although non-elves often get sick from eating the bundles.

Time: One hour: start to finish

Servings: Twelve

Ingredients:

- 12 large lily pads
- ½ pound dried pond scum, chopped
- ½ pound frog tongues, chopped
- 1 pound wild onions, chopped
- 1 pound swamp mushrooms, chopped
- 1 quart cooking oil

Preparation:

1. Combine all ingredients except lily pads
2. In a heavy skillet, cook mixture until heated throughout
3. Remove from heat and cool.
4. Spread equal amounts of mixture on each lily pad
5. Roll up the lily pad and sealed the ends with a bit of water on a finger tip
6. Drop into hot cooking oil and cook until lily pads turn golden.

Meat Stewed in Yukeste

Typical yuk fare

Cuisine: Yuk

Course: Main

Burga Says: Do not use a shovel with a wooden handle. The wood will disintegrate and give the meat a woody aftertaste

Time: twenty-four hours; start to finish

Servings: Eight

Ingredients:

- 10 lbs. meat any kind, in thick slabs
- 2 gallons yukeste
- 2 cups hot pepper sauce
- 1 pound chili peppers, diced
- 5 pounds onions, diced
- 1 quart vinegar

Preparation:

1. Place all ingredients in a large cauldron and stir with a shovel.

2. Hang the cauldron over a fire
3. Simmer for twenty-four hours
4. Serve the slabs of meat on platters with pitchers of stewing liquid

Grilled Road Kill

A Zaftan delicacy. This is another weird recipe from Zaftan 31B. I got to tell you, don't try to cook this one in a hurricane. And don't ever try to do this indoors.

Cuisine: Zaftan

Course: Main

Burga Says: Roadkill to Zaftans is a highly-prized delicacy and the presence of a freshly mutilated creature on the roads often sparks murderous disputes, providing even more roadkill. Interesting details: the Zaftan Naval Supply Organization operates two roadkill factories and processing plants. These produce tons of frozen roadkill each day and it is used to stock the ships in the fleet.

Time: Marinate 8 hours: grill 15 minutes

Servings: Two

Ingredients:

- 1 three pound roadkill roast
- 1 cup motor oil
- 1 quart ethanol

Preparation:

1. Don't bother to skin the meat. Any fur or feathers will burn off in the cooking process
2. If the roadkill isn't a uniform thickness, bash the thick part with a mallet until it thins out.
3. Combine one cup unused motor oil with one quart ethanol. Pour over meat and marinate overnight.
4. Move a grill at least ten yards from any building. Place meat on grill and pour marinade over it,
5. Ignite the grill using an electric sparked with at least ten feet of cable.
6. When the fire dies down, serve the meat.

Mud Pancakes

Not for everybody. This is an acquired taste. These are traditionally smashed at the table with a hammer. If the pancakes are on a plate, the plate will naturally be smashed as well. Trolls consider it good manners to eat both the pancakes and the plate bits.

Cuisine: Trollish

Course: Appetizer

Burga Says: If you aren't a troll, don't try to eat this stuff. It'll break your teeth.

Time: three hours

Servings: twelve

Ingredients:

2 pounds clean river mud

1 cup well rotted vegetation

Preparation:

1.Mix mud and vegetation in a bowl

2.Form mix into twelve pancakes

3.Cook in oven at 450 degrees for three hours or until the pancakes have turned into flat stones.

4.Serve hot or cold

Woodland Omelette

A great way to begin the day. Gather the eggs the night before if you need to get a fast start in the morning

Cuisine: Questing food

Course:Breakfast

Burga Says: How many eggs you need depends on their size. Robin eggs are small so you need a lot of them. Other types of eggs are larger and you need less. Don't worry about mixing different types of eggs together.

Time: Fifteen minutes

Servings: One

Ingredients:

12 eggs, see note

1 splash wine (or ale or yukeste)

1 cup meat, leftover, minced

1 cup wild mushrooms, non-poisonous, chopped

½ bunch wild onions, chopped

oil for cooking

Preparation:

1. Mix eggs in a bowl with wine. Add mushrooms and scallions
2. Heat skillet over a hot fire and add oil
3. Pour egg mixture into skillet and cook until firm

Spike in the Eye

A traditional drink of the yuk tribes

Cuisine: Yuk

Course: Cocktails

Burga Says: Yukeste is the national drink of the yuks. It is made from pure alcohol laced with pounds of cayenne pepper and other secret but toxic ingredients. Imbibing it is often fatal (for non-yuks) and yukeste is banned in every inhabited world in the galaxy. This adds to it's allure and price and yukeste is widely sought after everywhere.

Time: Two minutes

Servings: One

Ingredients:

8 ounces yukeste

1 pinch sugar

3 drops lemon or lime juice

2 drops water

Preparation:

Stir all ingredients together and drink

Nuclear Steaks

Plan ahead with this recipe or your guests are gonna be gone long before the steaks are ready.

Cuisine: Zaftan

Course: Main

Burga Says: I gotta admit I never tried this one, because I can't find the fuel pellets. As soon as I do find 'em, this is the first thing I'm gonna cook, even if I gotta substitute a different kinda meat.

Time: one week for rare, two weeks for medium and four weeks for well done.

Servings: one steak per guest

Ingredients:

Two pounds of used nuclear fuel pellets

A large steak per person. Zeebie steaks go well with this recipe, but any slabs of meat will do.

Preparation:

1. In a sheltered area far from your house and one protected by large sheets of lead, arrange the nuclear pellets on a skillet or baking sheet. Place steaks on grilling rack over the pellets. Leave everything untouched for the desired cooking period. Remove steaks using lead tongs.

Safety Tip: for their own safety, Zaftans always ensure that their spouse handles the radioactive fuel pellets

Rodent Ragout

A wholesome meal that doesn't take a lot of preparation or attention so you can defend your camp from marauding bandits and such while it cooks

Cuisine: Questing food

Course: Main

Burga Says: This recipe is called Rodent Ragout and it's one I developed when I ran out of supplies while on an adventure. Use whatever kind of rodents you catch. I have a wizard friend who uses magic to preserve stuff like tomatoes so it stays a long time like when I'm on quests. Since this recipe serves two, it's a great if you have rescued princess traveling with you and want to feed her something impressive.

Time: One hour

Servings: Two

Ingredients:

- 2 pounds rodent meat, cut in strips
- 1 pound wild mushrooms, non-poisonous
- 1 bunch wild onions
- 1 cup red wine
- 1 quart water
- 1 cup dried tomatoes (see above)
- 4 cloves garlic, minced

Preparation:

1. Catch, clean and cut up rodents
2. Throw all ingredients into a large pot and hang over a campfire
3. Cook until meat is done and some of the stringiness is gone

Toasted Twigs

Boggerts relish these tasty treats

Cuisine: Boggert

Course: Appetizer

Burga Says: Be careful not to get a twig caught in your throat. Chew them well before swallowing

Time: ten minutes

Servings: twenty-four appetizers

Ingredients:

24 pine twigs with needles

Preparation:

1. Place twigs on a grill over a hot camp fire
2. Cook until the needles ignite
3. Remove from grill and serve immediately

Rocky Bits

Trolls use this recipe as both an appetizer and a side dish

Cuisine: Troll

Course: Appetizer

Burga Says: If you're ain't a troll, this recipe can be hard on your teeth.

Time: Three hours to cook, two minutes to chill

Servings: two

Ingredients:

10 pounds large ocks

1 gallons water, chilled

Preparation:

1. Clean mud, dirt and bugs from rocks
2. Place rocks in the middle of a hot camp fire for at least three hours. Alternatively, you can use an oven set at 450 for three hours
3. Remove rocks from fire using tongs and arrange on a platter. Pour chilled water over the rocks to crack them into smaller bits.
4. Serve immediately with catsup, mustard, steak sauce or horse radish

Yukeste

An authentic tribal recipe

Cuisine: Yuk

Course: Cocktails

Burga Says: This is the recipe for the most sought-after drink in a number of galaxies. It's served in every bar in Gundarland as long as there aren't any cops inna place. The stuff is called yukeste and it's an authentic tribal recipe. In most places, it is illegal to serve yukeste because of the gruesome side-effects if you ain't a yuk.

Time: Three months and ten minutes

Servings: Four

Ingredients:

- 1 gallons alcohol, pure
- 2 pounds cayenne pepper
- 2 cups hot peppers, minced
- 2 tablespoons sugar

Preparation:

1. Mix all ingredients together
2. In a ceramic or glass jug, tightly seal liquid and place in cool dark spot
3. Don't touch for three months
4. Open in a place where there are no flames.
5. Stir, pour and serve

Zeebie Steaks

A hearty zaftan winter meal

Cuisine: Zaftan

Course: Main

Burga Says: Zaftans love a good freshly killed zeebie steak. Zeebies are large, mindless cattle who often attack hover cars with a homicidal intensity that is disastrous for all parties involved. These attacks produce most of the supply of the zeebie steaks. If the driver of the hover car survives the crash, she has first right of refusal on the zeebie remains. Otherwise, the carcass becomes part of the driver's estate.

Time: Twenty minutes

Servings: Four

Ingredients:

- 4 large zeebie steaks
- Salt and peper to taste
- 2 liters gasoline

Preparation:

1. Place a non-flammable firewall between your home and your grill
2. Place steaks on grill and pour gasoline all over them
Using a remote ignitor with a fifty foot cord, set the gasoline on fire.
3. When flames die down the steaks will be charred throughout and have the consistence of zeebie leather.
4. Serve with side vegetables and antacid pills

Sandy Globes

Not your everyday desert

Cuisine: Troll

Course: Desert

Burga Says: These are very popular with troll youngsters. Can't say I'd ever try this one though. I don't think my stomach can handle all that broken glass.

Time: Thirty minutes

Servings: six to ten

Ingredients:

- twenty pounds of sand, washed

Preparation:

1. Place sand in a large cauldron over a hot fire.
2. Cook until the sand liquifies. Stir frequently to prevent clumps from forming.
3. Spoon liquid into fire-proof bowls and let stand until liquid solidifies.
4. Serve with a small hammer to smash apart the sand globes.

Table Manners

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The varied races in the Strange Worlds have very different table manners and this makes dinner parties a hassle to plan. Even harder is understanding the differences and keeping these differences in mind when planning the seating arrangements.

Below is a brief description of the more flagrant table manners of the races.

Yuks: eat with their fingers because they always steal the cutlery as soon as they sit down. A yuk will also steal the cutlery of anyone sitting close by who isn't protecting their knives, forks and spoons. If a yuk guest brings a jug of yukeste as a dinner gift, it is best to tell the Emergency Medical Squads so they can be on standby as drinking yukeste can render the drinker comatose in a matter of minutes.

Dwarves: always carry a battle ax to the table. They will often plunk the weapon on the table as a reminder to the other guests that this dwarf won't tolerate any dwarf jokes or insults.

Elves: The elf diet consists mainly of gaseous vegetables and they are prone to massive outbursts of farting which they do little to conceal. Indeed, elf dinner parties often conclude with a farting contest and the winner is roundly applauded and considered a desirable mate.

Half-pints: often come to dinner parties with leather bags concealed under their clothes and wear jackets with over-sized pockets. During the meal, they stuff the bags and pockets with food from the table. A half-pint husband and wife team at a dinner party can easily feed a family of six for a week with the stolen food.

Trolls: are descendent from rocks and consequently have rock DNA which allows them to eat and enjoy food no other race can chew, let alone digest. Most of trollish cuisine consists of various combinations of stone.

Humans: Simply put, human table manners are more disgusting than the table manners of all of the above races.

About the Authors

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Burga the Warrior Cook

Burga is a graduate of the Heroes Guild in Dun Hythe. During his time in the Guild his second major was cooking, specifically field cooking. It is of note, that Burga elected to use his cooking implements as weapons rather than using the traditional sword and shield. Thus his large skillet, named Frya, doubles as his shield and is also useful as a blunt instrument. His oversized spatula, named Flippa, replaces his sword. The spatula has razor-sharp edges on three sizes.

Burga specializes in developing recipes that can be used on quests and adventures when time is short and supplies limited. He has starred in a pair of short stories, Recipe for Revenge and Boggerts Blue.

Hank Quense

Award-winning author Hank Quense lives in Bergenfield, NJ with his wife Pat. They have two daughters and five grandchildren. He writes humorous fantasy and scifi stories. On occasion, he also writes an article on fiction writing or book marketing but says that writing nonfiction is like work while writing fiction is fun. A member of the Science Fiction Writers of America, he refuses to write serious genre fiction saying there is enough of that on the front page of any daily newspaper and on the evening TV news.

Hank and Pat usually vacation in a different galaxy or in a parallel universe.

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