

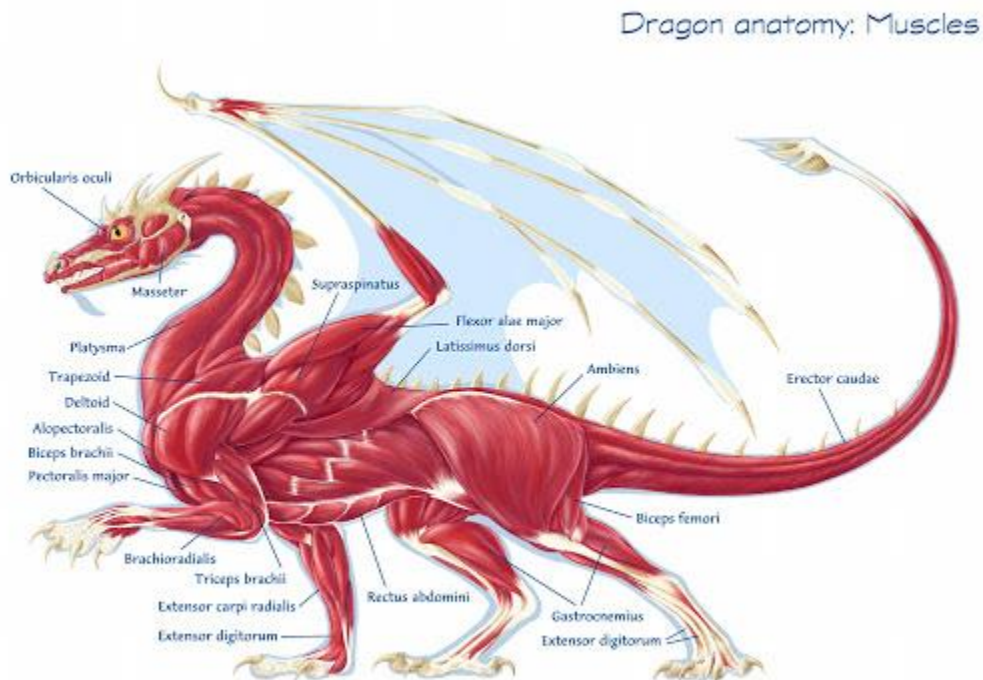
Recipe #6

Good afternoon,

Here is my entry into the dragon cooking contest.

Thank you.

How to butcher, prepare and cook dragon for meat pies.



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Butchering of dragon: Start with a sharp axe Whenever you skin anything, having a good sharp axe is not only critical to making the job easier but also keeping you safe. You're more likely to cut yourself on a dull axe than a sharp one. It's a good idea to also keep on hand a steel sharpening stone. For skinning the dragon you'll want to use a very large sharp axe for cutting off the tough points on its back that line the top of the dragon. Dragon skin is a little more attached to the flesh than you might find in say a deer. Use the blade of the axe to cut around the top of the top points and down each of the legs. Now you're ready to start skinning.

SKIN CAREFULLY

Using your very sharp axe, begin to slowly cut the skin away from the flesh, barely using any pressure toward the hide being careful not to nick it. It's a good idea too to know which parts of the hide are most sought after. The belly skin is the most utilized portion of the hide for leather goods with the skin directly under the chin as the most valuable. Pay extra attention to cut these sections away cleanly without any nicks.

Now that the skin has been completely removed, it's time to salvage some meat. The best meat you'll find on a dragon is in the tail and the jaw. Meat around the tail can be removed similar to the way you would a backstrap on a deer, running your knife down along the bone. Dragon meat would be best for stewing in my opinion as it's age would make the meat tough. Unless it's a baby dragon.

Just don't! It's cruel! Anyways, remove bones and save them for delicious soup later. And make sure to save the precious tail and jaw meat for special visitors! Cut dragon meat into cubes.

Now on to the recipe!

Dragon meat pies.

For this recipe you will need: Dragon meat cubed

- Onion Spices of your choosing
- Dried fruits of your choosing
- Flour, Good flour would be best, but can be made with any in a pinch.
- Wine. Lots. Some for the recipe but most for you as this takes forever to prepare!

Part 1: The meat Chop up the beef and marinate it in the wine for a day. Remove the meat, reserving the wine, and brown it separately in suet or fat in a pan over fire. Remove the meat, and saute in the remaining suet or fat until slightly soft. Add the herbs and spices of your choosing as well as the wine and meat. Cook over fire in pot for three hours. Remove pot from fire. Mince up the meat even more and add the chopped up dried fruits of your choosing. Let it sit for an hour so that the fruits can soak up the juices.

Part II: The crust Mix the flour and lard together until it resembles coarse crumbs and slowly add water until it all comes together into a ball. Let sit in a cool area for an hour or so.

Part IIa: Packing it into the pies Now that the crust is ready, divide it into 6-8 lumps. Out of each lump, make 2 circles and 1 long strip. One circle is the base and should be larger than the other circle (which is the top). The long strip is the wall and should be kneaded together with the base until it resembles a small bowl. Use water if necessary to patch the dough together. Fill up the pies with the minced meat! Put on the top (smaller circle) by kneading the small circle with the edges of the bowl by folding it together like a drawstring purse. Cut slits for steam to escape.

Bake in bread oven for five hour. Viola! Homemade dragon meat pies made by you!