

# INTRODUCTION

This is not your ordinary cookbook.

It should not be taken literally.

It is not for the faint hearted.

The following recipes should not be attempted or recreated under any circumstance.

The act of attempting these recipes is illegal.

This cookbook has been made with the purpose of provoking discomfort in whoever reads it.

It is intended to question your beliefs and morals, nothing more.

# CHILLI DOG

## INGREDIENTS

1 dog  
hot dog buns  
salt and pepper  
1 onion  
1 garlic clove  
mexican spice mix  
can of chopped tomatoes  
beef stock  
2 tbsp chopped fresh  
parsley  
2 tbsp olive oil

This dish is perfect for warming you up on a cold night, making it an excellent substitute for what your dog used to do for you. An added bonus is that the dog will not be there to annoy you for scraps.

## METHOD

1. Disassociate any form of relationship with the animal. A dog's loyalty is key in this recipe, as while it "sits" or "lies down", you will be able to easily paralyze it. If it's a slightly unruly dog, use its lead to sustain it. This can be thrown away or sold along with its kennel.
2. Remove hair and unwanted parts. I'd suggest keeping the heart, as the love the dog once gave you will make this organ especially flavourful. Chop the meat into small chunks ready for the chilli, whilst keeping a large fillet to act as the hot dog.
3. Fry the garlic and onions for 5 minutes on a low heat. Next, add the dog meat along with salt, pepper and a pinch of mexican spice mix. Fry for a further 5-10 minutes, or until the meat is thoroughly cooked.
4. Add the tomatoes along with the beef stock and 1 litre of water. Add another tablespoon of the mexican spice mix and leave to simmer on a low heat for 30-40 minutes. With 15 minutes to spare, cook off the hot dog prepared earlier.
5. Place the hot dog on a bun and serve the chilli on top.





# CANARY BURGERS

This dish is an all round favourite with the family. One of the main benefits of using canary meat is that it is easily stored in confined spaces so you can keep a lot at the same time. Many canaries will be needed for this dish as they yield so little meat.

## INGREDIENTS

10 canaries  
box/container  
burger buns  
2 tspn olive oil  
salt and pepper  
lettuce  
sauce of your choice

## METHOD

1. First, you will need to capture your canaries. They can be flighty, so I suggest using their favourite bird feed to distract them. Once caught, place them in chosen container to withhold them ready for cooking.
2. Bring a large saucepan filled with water to the boil. Here, we are using a method commonly used by KFC. Simply open the box into the water and boil your canaries for a few minutes. This will remove the feathers in less time than plucking them by hand. Remove from water and set aside.
3. Remove giblets and mince the meat as best as you can. If you do not have a mincer, cut the meat finely and then mould into burger patties with salt and pepper. Fry in the olive oil for approximately 10 minutes.
4. Prepare your burger buns. Place the cooked patties on the buns and serve with your choice of sauce and garnish.









# HAMSTER COCKTAIL

A modern twist on the classic prawn cocktail, this makes a superb starter as it is so easy to put together. Take time to pre-cook the hamster so that it is chilled and ready to serve.

## INGREDIENTS

2 hamsters  
iceberg lettuce  
5 tbsp mayonnaise  
5 tbsp ketchup  
2 tsp worcestershire sauce  
2 tsp horseradish  
paprika  
lemon juice

## METHOD

1. Start this recipe either the day before or a few hours before serving. The hamster meat needs to be chilled ready to use. Wear your hamsters out by placing them in their hamster ball. Once tired, they will be easier to paralyze. Shave and remove giblets. Set aside.
2. Boil the hamsters for 10 minutes and shred meat with a fork. Let the meat cool and chill in the fridge for at least 3 hours.
3. Once the hamsters are chilled, begin shredding the lettuce. Place the leaves at the bottom of 4 cocktail glasses and set aside.
4. Now take a bowl and mix together the mayonnaise, ketchup, Worcestershire sauce, horseradish and finish with a squeeze of lemon juice. This makes up the sauce to pour on top.
5. To serve, place shredded hamster meat on top of the lettuce and drizzle with the sauce. Finish the dish with a sprinkle of paprika to add colour.







# SUCKLING CAT

This makes a beautiful substitute for suckling pig, and is best served either in the festive season or for a dinner party. Cooked for a long time this meat is succulent and tender.

## INGREDIENTS

1 cat  
1 bird  
3 red onions  
3 carrots  
300g of marmalade  
salt and pepper  
2 tablespoons of plain flour  
200 ml port or red wine  
1 litre of water

## METHOD

1. You may be sick of your cat bringing back birds from the garden, but for this recipe it is vital. Distract your cat with a ball of string whilst you immobilize it, and shave both cat and bird ready to cook. Preheat oven to 180°.
2. Season both meats well with salt and pepper and place cat on a baking tray, tied up with the ball of string you were using earlier. Place the bird in its mouth and cover with tinfoil. Roast for 4 ½ hours.
3. Prepare onions and carrots by chopping into large chunks. With 1 ½ hours to go, add your chopped veg to the tray and pop it back into the oven.
4. For the last 10 minutes, smother the meat with marmalade and roast. At this point you can make the gravy, by draining the fat off the tray into a pan. Mash the vegetables and add along with the flour, red wine and water.
5. Once the ten minutes are up the gravy should be thick and ready to pour on the meat. Serve as it is so your guests can marvel at its splendour. To serve, simply shred the meat with a fork.



# SNAKE SIZZLERS AND MASH

## INGREDIENTS

1 snake  
1 piece of skin  
(crackling)  
salt and freshly ground  
black pepper  
2 potatoes  
1 tspn olive oil

This meal is seasonal, as it is based on when the snake has shed its skin. A smaller snake will shed often, however with the larger snakes you may want to overfeed it to speed up this process.

## METHOD

1. The anatomy of a snake makes it a perfect substitute for pork sausages. As it's a slow creature, there should not be any trouble in catching it. Take a knife and stab once in the head to paralyze it. Set meat aside.
2. Meanwhile preheat the oven to 180°. Next, take the snake's shed and season with salt, pepper and a hint of oil. Place on a baking tray and bake for 30 minutes.
3. Cut the potatoes into small chunks and put on to boil with a generous helping of salt. These will take approximately 15-20 minutes to cook.
4. Now it's time to cook the snake sausages. Place in a frying pan and turn the heat on full. Being cold-blooded creatures, the more heat the better. Cook for about 15 minutes, or until perfectly browned.
5. Finish by mashing the potatoes and lay the sausages on their new bed. Take the shed from the oven and place on top to replicate crackling. Enjoy!









# GOLDFISH AND CHIPS

Goldfish are renowned for just being. They do not serve a purpose other than being sentient ornaments, and therefore make a great main course as they will not be missed.

## INGREDIENTS

800g potatoes  
3 tbsp olive oil  
1 litre sunflower oil, for  
frying  
4-8 goldfish  
150ml water  
50g plain flour  
50g cornflour  
300g frozen garden peas

## METHOD

- 1.) Before you start to peel the potatoes. Season the water in the tank with salt and pepper. This will ensure extra flavor. Proceed to peel and chop the potatoes so they are ready for the oven.
- 2.) Remove the fish from the tank and place in a bowl on the side. They will be prepared for cooking before they even remember what's happening to them. Add flour and water to a separate bowl ready for the batter. Mix thoroughly with a whisk until smooth.
- 3.) Place the chips on a baking tray and season well with olive oil, salt and pepper. Whilst the chips are cooking remove the scales and undesirables from the fish. Pour the sunflower oil into a saucepan after the chips have been cooking for 10 minutes and put on a high heat. Once the oil is hot, carefully lower your fish into the oil and fry for 6-8 minutes.
- 4.) For the last 2 minutes, boil your peas with a dash of salt. Drain and set aside. Meanwhile, remove fish from the oil and pat it down with kitchen roll to absorb any excess oil.
- 5.) Serve with tartar sauce, a lemon wedge and your oven roasted chips.





# HORSE ON HAY

This dish does require a lot of effort but the end result is truly worth it. It's perfect for family occasions as it can feed up to 6 to 8 people.

## INGREDIENTS

500g kale  
400g brussel sprouts  
1 whole cabbage  
1 tbsp olive oil  
½ bag of hay  
½ rack of a full grown horse

## METHOD

1. To ensure the best quality of the dish the meat needs to be well looked after. It needs lots of exercise and regular feeding. You can decide when to harvest the horse meat but I would strongly recommend harvesting it at the age of 4 or 5.

2. Once the meat has come of age take care of it and remove any giblets. Once this is done slice your cabbage and place in an oven dish with sprouts. Sprinkle a little sugar on top and roast at 200°.

3. To cook the horse, heat a dash of olive oil in a cast iron casserole dish with a lid placed over the top and brown the horse all over. Remove the horse from the dish.

4. Next, add the hay and a little more oil. When the hay starts to smoke place the horse on top and cover with the lid.

5. Bake in the oven for 12-15 minutes, or until the horse is nicely tender. The vegetables should be ready at the same time as the horse is. To serve, remove the horse from the hay and rest for 5-10 minutes. Carve the meat and serve with the roasted vegetables.





PEOPLE FOR THE ETHICAL TREATMENT OF ANIMALS

In the United States, approximately 9 billion chickens are killed for their flesh each year, and 305 million hens are used for their eggs. The vast majority of these animals spend their lives in total confinement—from the moment they hatch until the day they are killed.

[www.peta.org/issues/animals-used-for-food/factory-farming/chickens/](http://www.peta.org/issues/animals-used-for-food/factory-farming/chickens/)

The billions of chickens, turkeys, pigs, and cows who are crammed onto factory farms each year in the U.S. produce enormous amounts of methane, both during digestion and later, indirectly, through the acres of waste “lagoons” that store their feces.

<http://www.peta.org/issues/animals-used-for-food/global-warming/>

In the U.S., more than 42 million cows suffer and die for the meat and dairy industries every year. When they are still very young, many cows are burned with hot irons (branded), their horns are gouged out or cut or burned off, and male cattle have their testicles ripped out of their scrotums (castrated)—all without painkillers.

<http://www.peta.org/issues/animals-used-for-food/meat-environment/>

It takes an enormous amount of water to grow crops for animals to eat, clean filthy factory farms, and give animals water to drink. A single cow used for milk can drink up to 50 gallons of water per day.

<http://www.peta.org/issues/animals-used-for-food/factory-farming/cows/>



PEOPLE FOR THE ETHICAL TREATMENT OF ANIMALS

In Australia, the main export of sheep. More than 30 million sheep are slaughtered for their flesh each year, and approximately 20 million of those killed are lambs. These defenceless animals are crammed onto trucks and transported for up to 48 hours with no access to food or water.

<http://www.peta.org.au/issues/food/truth-sheep-food/>

In New Zealand, methane emissions from enteric fermentation, coming mostly from sheep, make up more than 90 percent of the nation's greenhouse-gas emissions

<http://www.peta.org/issues/animals-used-for-clothing/wool-industry/wool-environmental-hazards/>

Only pigs in movies spend their lives running across sprawling pastures and relaxing in the sun. On any given day in the U.S., there are more than 65 million pigs on factory farms, and 110 million are killed for food each year.

<http://www.peta.org/issues/animals-used-for-food/animals-used-food-factsheets/pigs-intelligent-animals-suffering-factory-farms-slaughterhouses/>

A typical pig factory generates the same amount of raw waste as a city of 12,000 people. According to the Environmental Protection Agency, raising animals for food is the number-one source of water pollution.

<http://www.peta.org/about-peta/faq/how-does-eating-meat-harm-the-environment/>



*You can judge  
a man's character  
by the way he treats  
his fellow animals*

—

*Paul McCartney*

