

*Published by a Massive Corporation*

*A Sampling of The Hoard's  
Fine Fares and Comestibles*

*A Cookbook to Celebrate  
Our Fine City*

*Sampling Cuisines from  
Every Corner, Race and Station*

*The Author's Dedication*

*To the Great Dragon Braguren  
Founder & Sovereign of the Hoard*

*T*rusting in the favourable reception and honour your Excellency accords to all kinds of books, as founder and sovereign of The Hoard, so well disposed to welcome the liberal arts, I have decided to publish this book - *A Sampling of The Hoard's Fine Fare and Comestibles* under the shelter of your Excellency's most illustrious name. May it serve as both a guide for new comers and a celebration of the spirit of the City through its cuisine for generations to come. We have endeavoured to include precise instruction acquired through rigorous sampling and review of the dishes most associated with our faire city and it's diverse kinfolk.

*Kai Hutchence, Author*

From the Summer Camps of Half-Orcs

## Ogurotslad

A Fresh Salad with Spicy Sausage

### Ingredients:

- 1 cucumber, chopped
- 1 red onion, chopped
- 1 dried hot sausage, chopped
- 2 tbsp fresh dill, chopped
- 2 tbsp vinegar
- 1/4 cup mare's milk, or sour cream
- Salt & pepper

### Instructions:

Mix the ingredients together in a bowl. The milk (if using) will curdle into soft cheese. Dill can be substituted with any number of fresh herbs - mint, parsley, mustard greens and peppercress are all popular as one's camping ground may provide. For sausage if Orc sausage is unavailable, or perhaps suspect for the diner's constitution, humankind's *Chorizo* sausage is a suitable replacement.

*From the Street Stalls of Humans*

## *Food's Gold*

*Fried Potato Coins*

### *Ingredients:*

*2 left-over boiled potatoes, cut in rondels*  
*2 cups oil or lard for cooking*  
*1/2 tsp of ground mustard*  
*1/2 tsp of powdered garlic*  
*2 tbsp dry cheese powder, preferably from yellow cheese*  
*Salt & pepper*

### *Instructions:*

*Fry the coins of potato in oil until golden brown then remove from the oil. In a bowl toss them with the seasonings, achieving a flavourful golden colour. Be liberal with the salt for sure to please results.*

From the Home Hearths of the Masflings

## Puls Litori

Wheat Porridge with Fish

### Ingredients:

1 cup cracked wheat

4 cups water

1/2 lb of hot smoked or smoked and dried fish

1 onion, sliced

handful of parsley or lovage

2 bay leaves

Salt & pepper

1 cup scallions, sliced

1 egg per person

### Instructions:

Boil together the first 7 ingredients until the wheat is soft and the dish has thickened into a hearty porridge. If using dried fish, cook it all together, if using hot smoked, only add it in the last portion of cooking to break up and blend flavours.

Breaking an egg into a bowl of hot puls and sprinkle with scallions to serve that your patron may enjoy stirring in to make its own sauce.

*From the Forge-side Grills of the Dwarves*

## *Meat Torro*

*Flame-cooked Marinated Meat*

### *Ingredients:*

*1 lb pork, cubed*  
*1/4 cup prepared yellow mustard*  
*2 tsp of apple cider vinegar*  
*6 garlic cloves, crushed*  
*1/2 tsp ground sage*  
*Salt & pepper*  
*Cooking oil*  
*Skewers*

### *Instructions:*

*Mix and marinate the meat with the other ingredients for at least an hour. Skewer the meat and then grill over hot coals until nicely browned and meat is cooked through.*

*From the Galley Kitchens of the Gnomes*

*Faithiaustiu*

*Gnomish Iron Ration Stew*

*Ingredients:*

*1/4 lb smoked dried beef, pounded*

*1 cup lentils*

*1 cup dried pumpkin slices*

*1 tbsp powdered ginger root*

*1 tsp ground sage*

*2 bay leaves*

*5 cups water*

*Instructions:*

*Mix the ingredients together in a Gnomish cooking pot. Seal the pot and put over a fire. Bring to a boil, you'll here it whistle. Reduce the heat and let simmer for 30 minutes. Remove from the heat and release the pressure. Serve with bread or in a trencher. If only hard tack is available, some crews prefer it tossed in with the stew to soften.*

*If lacking dried pumpkin, one may substitute baked squash, but reduce water by 1 cup.*

From the Inn Kitchens of the Half-Elves

## Spiced and Honeyed Tidbits Frite

Fried Bites of Sweet Spiced Dough

### Ingredients:

1 cup flour

1 heaping tsp baking powder

2 tsp ground fennel or  $\frac{1}{2}$  tsp ground cloves

$\frac{1}{2}$ c warm water

$\frac{1}{4}$ c honey

2 tbsp butter, melted

1 egg

$\frac{1}{4}$ c oil or lard for cooking

$\frac{1}{4}$ c honey, warmed to serve

### Instructions:

Mix together the dry ingredients. In a separate bowl beat well the wet ingredients. Combine the two with a minimum of mixing to avoid hardening the dough. Heat the oil to a medium-high heat.

Drop spoonfuls of the dough into the oil with care. Let the drops plump into balls, stirring or turning until they turn a rich golden brown. Remove from the oil.

Drizzle with honey before serving.



From the High Courts of the Elves

## Dariolle Rebondi of Peach & Curd

Pastries Filled with Fruit and Cream

### Ingredients:

1 8 inch square of puff pastry  
water

1/2 cup sour or dotted cream  
pinch of salt  
2-3 tsp honey

1 or 2 peaches, sliced  
2-3 tsp almonds, sliced

### Instructions:

Lay the puff pastry into a buttered pan of suitable shape. Dab the edges with water and fold them up to form a small edge along the rim. With a sharp knife, prick in dotted lines where you wish to portion the pastry when done. In a bowl, add together the cream, salt and honey so it is well-mixed, then fold in the peaches. Arrange the peach slices and their sauce upon the puff pastry. Sprinkle with almonds. Bake in a medium-hot oven until the pastry is golden brown and fruit baked tender. Cut into pieces and serve warm.