

Dear reader,

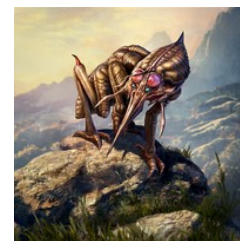
this page has been reconstructed from an ancient cook book. Avoid using the meat from the Coldspring Nix-Hound as they have been specially bred and whilst being able to live more freely outside of the Vardenfell area, the taste is severely compromised. Where Nix-hound meat has been difficult to obtain a most satisfactory replacement is the meat taken from the back leg of a pig that has been cured, often labelled as gammon. We have tried and tested it and found it most pleasing. Please note the serves 4 refers to Ashlanders and may need to be adjusted according to race and species.

Bon Appetit

Page 28

Grettle's Grubs

Arthropod



Ashlander Nix-Hound Chili with white meat, pumpkin and garlic

This dish originates from the nomadic Ashlanders of Vardenfell using the tender sweet meat of the Nix-Hound. It is so suitable for the nomadic way of life as it is simple to make and produces little clutter.

Ingredients

- 2 lb Nix-Hound white meat
- 1 pint cider
- 2 cooking apples
- 1 lb pumpkin flesh
- 1 clove garlic
- 1 hot chili pepper
- 1 small onion
- 1 stick celery
- 2 sweet peppers
- 1 dollop honey
- 2 cups pre-prepared condensed tomato soup



Chop all the vegetables and add all the ingredients except the tomato soup into a large pot and set to stew for 4 to 6 hours. Half an hour before serving add the tomato soup.

Serves 4