

Dandyfunk

This is a recipe from the ghouls on the Ship of Pools. It is their main course many nights.

15-20 crackers of any kind, crushed
½ C. chopped dill pickles
½ C. red or black raspberry jam
2 T. molasses, honey, or any breakfast syrup

Combine crackers, pickles, and jam in bowl. Drizzle with molasses, honey, or syrup. Best eaten with a spoon.

Before taking the first bite you must say the words, “To the hot pink sea serpent!” If you forget to make this toast, or don’t say it loudly enough, the dandyfunk will not taste very good.

Pickled Eggs and Beets

This recipe was given to Annie by Mr. Smith, the dwarf, shortly after their adventure together in the Cave of Courage.

This can be a bit messy because the beet juice will stain anything it comes into contact with. Use the leftover beets for anything you like—beet pie, beet pudding, etc.

2 dozen hardboiled eggs, still warm
3 cans whole beets (the beet juice is the main ingredient)
2 T. sugar
red wine vinegar or rice vinegar (amount equal to amount of beet juice)

Boil eggs for a full 15 min., briefly cover with ice water, peel, and place in a large bowl. Drain juice from beets into 2 C. measuring cup, and remember the amount. Pour into medium sauce pan. Add exactly as much vinegar as beet juice. Add sugar. Heat to simmer, stirring until sugar is dissolved. Pour over eggs. Add a few beets, but make sure eggs remain mostly submerged. Cover and refrigerated at least 3 days. One week is better. Then eat and enjoy.