

## Arnennian-style Gryphon Wing

being this week's recipe column by our Master Cook, Fiorentina Gourmé.

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There has recently been an increasing trend, amongst the burghers of our town, to use farmed Gryphons in their dishes. Whilst I wholeheartedly agree with my fellow professional restaurateurs that these over bred pieces of meat cannot compare to the bold flavours of the wild caught Arnennian Wild Gryphon, one must admit that, whether due to high demand or to the many dangers in acquiring such a delicacy, the price of this royal meat has made it prohibitive to eat but at the most distinguished of occasions. So rare has this meal become, that I fear that many cooks, both professional and at the home kitchen, have forgotten how to properly treat this meat. It is for this reason that I have, at great cost, designed the following recipe. Its greatest advantages are in its simplicity and in retaining the great gryphon flavours. I sincerely hope that those, who find themselves cooking wild gryphon for their first time, can put my humble contribution to good use.

The flavours I introduce in this dish should, when using the wild gryphon, emphasise its distinctive taste, but still provide the much needed support when using

the farmed specimen. The Arnennian hunter's way of preparing the meat should also prevent its less wholesome properties from affecting any guest's humours negatively. I should like to very greatly impress upon the reader the importance of not skipping the long cooking time, lest the host become the victim to retaliatory actions of angered relatives and friends of the deceased, or arrested and tried for murder. I also recommend that the cook, despite the inconvenience, ask their supplier to not withhold the wing's claws as they are highly prized by makers of custom cutlery due to their native sharpness.

Attentive readers may notice that I have left out the traditional flambé: I have found that, if the timing is not entirely correct, the flambé tends to spoil the dish with an unpleasant bitterness.

### **Ingredients:**

One gryphon wing, preferably from a fully grown wild Arnennian

Two buckets of vegetable oil, it is important that this not be animal fat

One bucket of salty Lathay bean sauce, please ensure that it is not the sweet kind

One bucket of sweet Arnennian rice wine, the genuine wine with the high alcohol content

3 jugs of sheeshan seeds

One jug of sugar

One jug of crushed Lodecan black pepper, of the most spicy category

### **Preparation:**

If the claws have not been removed yet, cut them off, making sure to hold them with a pair of pliers and to wear gloves. The gloves will protect from accidental drips of the venom from the claws. Depose the claws in boiling water. They should be safe to store after they have been boiling for one entire day.

Rub the oil into the wing, it is preferable to have an assistant do this, if possible. Roast the wing entire, taking care to collect the juices. Each hour, rotate the wing a half turn and drip the juices back on. Total roasting time is at **least** sixty hours. Let the meat rest for one hour.

Mix the other ingredients until the sugar has been dissolved. Cut the meat into chunks and fill as many bowls as needed for the task. Pour over the sauce, ensuring that all pieces are well covered. Cover the bowls with cloth and guard well until ready to serve.

This dish goes excellent with rice, as well as mashed potatoes, but no vegetables are suitable accompaniment. Gryphon meat pairs well with any red wine that is high in tannin.

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