

## **Bombad Barbecue Sampler Recipe**

**By Erik Cato**

This savage summer sampler serves six people and will put a smile on the most sullen of Sith. It's a combination of three morsels to create a meaty ménage à MMMM! All the items require a bit of preparation before being placed on the grill. Do not enclose the grill during the cooking stages as this will burn up your meals worse than Anakin Skywalker on Mustafar.

### **Bantha Burgers**

- 1.5 lb of ground bantha meat
- 1 egg
- 2-3 topatos (sliced)
- 6 tablespoons of Dioche Sauce
- 1 head of mega-leaf lettuce
- 6 gonzo yellow cheese slices
- 1 pinch of Elbina Pepper
- 6 toasted buns

Place the ground meat into a large bowl. Crack the egg on top. Add the dioche sauce as well as the elbina pepper and mix it all together with your hands, claws or powered appendages. Form the meat into six patties. Add the patties to the grill and flip them after five minutes to evenly cook on each side. Toast a few buns and place the burgers inside along with the topato slices, shredded mega-leaf lettuce and gonzo yellow cheese.

### **Kashyyyk Fried Porg Wings**

- 18 raw porg wings
- 2 egg whites
- 1 ½ cups of pom seed flour
- t tablespoon of sugar
- A tablespoon of Serrian Salt
- A tablespoon of Elbina Pepper
- A tablespoon of paprika
- A tablespoon of Blackhole Pepper
- A tablespoon of Negamo
- A tablespoon of Boontaspice
- A tablespoon of garlic powder

Unlike barbecue mynock wings, porgs tend to offer more meat per serving. More meat means more gains! Mix all of the spices listed above into a medium sized bowl along with the salt, sugar and flour. Use a separate bowl to prepare the egg whites. Dip the raw porg wings into the egg whites, rotating as necessary until they are thinly coated on all sides. Place the wings one by one into the mixture of spices and ensure that the spice mix sticks well to the meat. Let the spiced wings dry out for a few minutes and then wrap them all separately in aluminum foil. Poke a few holes in the foil to allow some of the grease to drain later. Place them all on the grill and

cook for ten minutes or until the outer spiced layer has browned completely. It is recommended to cut into one of the wings to check that there is no pink meat showing inside. Don't get cocky, kid. There's still one more thing to make.

### **Gizka-bobs**

- 6 sharpened, wooden sticks
- 1/2 pound of gizka meat
- 2 red nebula onions
- 2 belassan peppers
- 2 bloddles
- 2 topados
- 2 mushrooms

It has been brought to the author's attention that only one vegetable has been used so far. Well if your guests start to complain you can throw them one of these, preferably right in the eye!

To start, soak the sticks an hour prior to cooking in order to protect them from the grilling process. Next, slice up the meat, veggies and mushrooms either into cubes or thin slices depending on your aesthetic preferences. Impale them in alternating order on the sticks until they are almost completely covered. Place the gizka-bobs the grill and rotate every few minutes until the meat is fully cooked.

Now witness the protein power if this fully operational meal! Serve one burger, three wings and a gizka-bob per guest.