

5 good sized Thimiar (or as many as you need for the family).

4 ounces of Herbs de Lunar Eclipse.

6 to 7 Radishes.

2 to 3 whole cloves of Garlic.

Skin and clean all the Thimiar.

Fill a large cooking pot half full of water and set it over a hot fire to bring it to a boil. Sprinkle a pinch or two of the Herbs de Lunar Eclipse into the pot and stir.

Quarter the radishes and then mince about half of them. Throw the minced pieces into the pot. Set the other quartered radishes aside for later.

Peel and separate the cloves of garlic, and then mince about half of the cloves. Throw the minced pieces into the pot. Set the other cloves aside for later.

Rub the Thimiars as generously with the Herbs de Lunar Eclipse as you want. Then stuff them with the rest of the radishes and cloves of garlic.

Carefully put all the stuffed and seasoned Thimiars into the pot, and let it simmer at a low boil for 10 to 15 minutes.

After the Thimiars are done simmering, take the pot off the fire and carefully take the Thimiars out. Skewer each Thimiar, being careful not to lose the stuffings, and place them next to or above the fire again to crisp/char the outside of the meat for a few more minutes.

Take the broth and pour it into serving bowls to drip the meat in (or bread if you wish).

Serve the Thimiar on the skewers, with the broth.