

RONNIE RECIPES

DRUNKEN WHYREN'S STEW



Ready in **4-6 hours**

Serves **8-12 people** - but only if you like them enough to share your food

Contains **ALL THE CALORIES**

Ingredients

- 10-12 cups of Hoi-Broth
- 3-4 lbs. of Mounder potato rice
- 2-3 Eopie briskets, chopped into chunks
- 1-2 lbs. of Nuna bacon, pre-cooked
- 2-3 Corellian potatoes, chopped
- 3-4 Rodian peppers, diced
- At least 2-3 oz of whiskey - Whyren's preferred!

Preparation

1. **Pour the Hoi-Broth into a large pot (that can hold at least 10-15 lbs. of food) and begin heating at medium temperatures.** Anything hotter could burn you, considering you're pretty sloshed and might be a bit clumsy.
2. **Prepare ingredients.** Chop up your Eopie briskets into bite-sized chunks so you don't choke on them. Rodian peppers should be diced or julienned. Nuna bacon should already be pre-cooked and broken into small bits. Potatoes can be cut into wedges or strips.
3. **Add Mounder potato rice.** This will accompany the broth as your base and hopefully won't make this mixture a disgusting mess. But hey, your tastebuds should be compromised by now, anyway!
4. **Add and stir in remaining ingredients.** Be sure to pour in that 2-3 oz of your whiskey for that extra flavor. Of course, save some of it for direct pouring into your mouth.
5. **Let simmer at a medium to medium high temperature for four to six hours.** Make sure you have other snacks on hand while you wait for the stew to be ready. Get some fried coin-crabs, or some Nerf nuggets and pepper pretzels. Don't worry - you'll still be hungry if you're properly inebriated.
6. **Serve in bowls and enjoy!** Sure, you could use a spoon, or you could just stick your face into it. Best with a glass of whiskey, brandy, or ale. Corellian wine is for sissies. Hapan gold wine is worse. Looking at you, Marick.

Tips

Be flexible. All ingredients can be substituted, depending on what is in your kitchen at the time of cooking. Throw in whatever meat that works and eat to your intoxicated heart's content! But the stew should contain at least the whiskey, one type of meat, and one type of starch. Otherwise, you're just making soup.

If you don't have Hoi-broth, any old broth will do. Just don't use straight water. For the love of the Force, don't. This lady learned that the hard way and had to chuck an entire pot of the stuff into the darkness of space. And no, adding salt to the water will not help. You may be drunk, but don't be stupid.

If you don't have Mounder potato rice, any other rice or grain will do. Ghoba rice alone is the next best option, if you don't have potato or Chandad. Add some Bassel sea salt or Serrian salt if the base is bland.

Do not forget the whiskey. If you can't afford Whyren's, I get it. It's rare, and it's expensive. But the whiskey brings it all together. Seriously. This is heaven in a bowl. Get sauced, make this mess, and you will understand. I swear: *You Will Understand.*