

Tali's potluck fried mynock

Can be eaten with sauce or without. Made from leftovers usually found lying around your hab. The noodle coating really adds to the texture, but the real secret ingredient is whatever they use in the instant noodle spice packs.

Ingredients:

Fried mynoc:

- Mynock bits, assorted, 1 kg
- Citrus juice, acidic, 4cl (can be substituted with behot+water)
- Instant noodles, bantha flavored, 2 packets
- Chicken produce, ovoid, 3 pieces
- Flour
- Oil or Grease, digestible
- Salt & Pepper

Sauce:

- Sour bantha cream, 2dl
- Rancor sauce, 1dl

Time of preparation: 20-35 min

Procedure:

Preparation

Separate mynock bits into desired size using a vibroknife. Lightsaber is not advisable, as it tends to waste meat and leaves a scorched surface. Suggested size is around 2-4 cm thick.

Combine flavor packets from the instant noodles with citrus juice and coat mynock bits with resulting sauce. If using behat, gently muddle the herb with water and add to mixture.

Place oil or grease to heat source and warm until simmering.

Place flour in bowl large enough to dip mynock bits in.

Take instant noodles and crush them until fine pieces remain, roughly 3 mm in length. Place noodle pieces in a bowl large enough to dip mynock bits in.

Dispose of chicken produce outer layer and place internals in a bowl large enough to dip mynock bits in. If yellow and clear internals are separated, as they usually are, stir vigorously to combine.

Frying

Take a piece of mynock and dip it in flour, making sure to coat it thoroughly. Next, place the mynock piece in mixture of chicken produce, making sure to coat it thoroughly. Finally, place mynock piece in noodle pieces, making sure to coat it thoroughly.

Once coated, carefully place in hot oil and let cook for 5 minutes, or until golden brown.

Remove from oil and place on a rack to cool and drip off any excess fat.

Once fried, place all mynock bits into a bowl and coat with salt & pepper to taste.

Sauce

Mix ingredients to combine. Serve chilled.