

Bantha Steak (Served at Jun Seros' diner in Mos Eisley)  
(Looks similar to a ribeye steak)

1 Bantha Steak per person, 1 to 1 ½ inch thick  
2 Tablespoons Oil  
Salt and Pepper  
Cast Iron Skillet

Blot steak dry with towel  
Let it come to room temperature for 30 minutes  
Place oven rack 6 to 8 inches below the broiler, preheat on broil, about 500 to 550 degrees  
Heat skillet under broiler for 10 to 20 minutes  
Evenly coat Steak with oil on both sides  
Salt and pepper both sides  
Turn stove to high  
Transfer skillet from oven to stove  
Place the steak in the center of the skillet  
Sear each side for 30 seconds.  
Place the skillet with the steak in the oven for 2 minutes  
Flip steak. Cook another 2 minutes for medium rare.  
For medium steak, add another 2 minutes to oven time  
Transfer steak to cutting board.  
Tent it with foil for 5 minutes  
Plate and top with your choice of toppings.

Baked Tuber (A plant grown on Lothal and in the Dune Sea on Tatooine)  
(Baked Potato with sour cream and chives)

1 Tuber per person  
Oil  
Salt  
Pepper  
Sour Cream  
Butter  
Chives

Preheat oven to 350 degrees.  
Generously pierce the Tuber.  
Rub with oil.  
Season with salt and pepper.  
Place the Tuber gently in the oven.  
Roast for about 60 to 75 minutes until very soft when squeezed  
Cut open the Tuber.  
Top with butter, sour cream and Chives.

Zoochberry Cream (commonly served at Imperial Functions)  
(Strawberry Cream with rum)

2 parts Rum of Choice  
½ part milk of choice  
1 Cup Frozen Zochberries  
1 Scoop Ice Cream  
Zochberry Syrup  
Whipped Cream

In a mixer, mix all of the ingredients, except the syrup, until smooth.

In a hurricane glass, make a swirl using the syrup.

Pour the mixture from the mixer into the glass. Keeping the swirl looking good.

Top with whipped cream and a Zochberry.