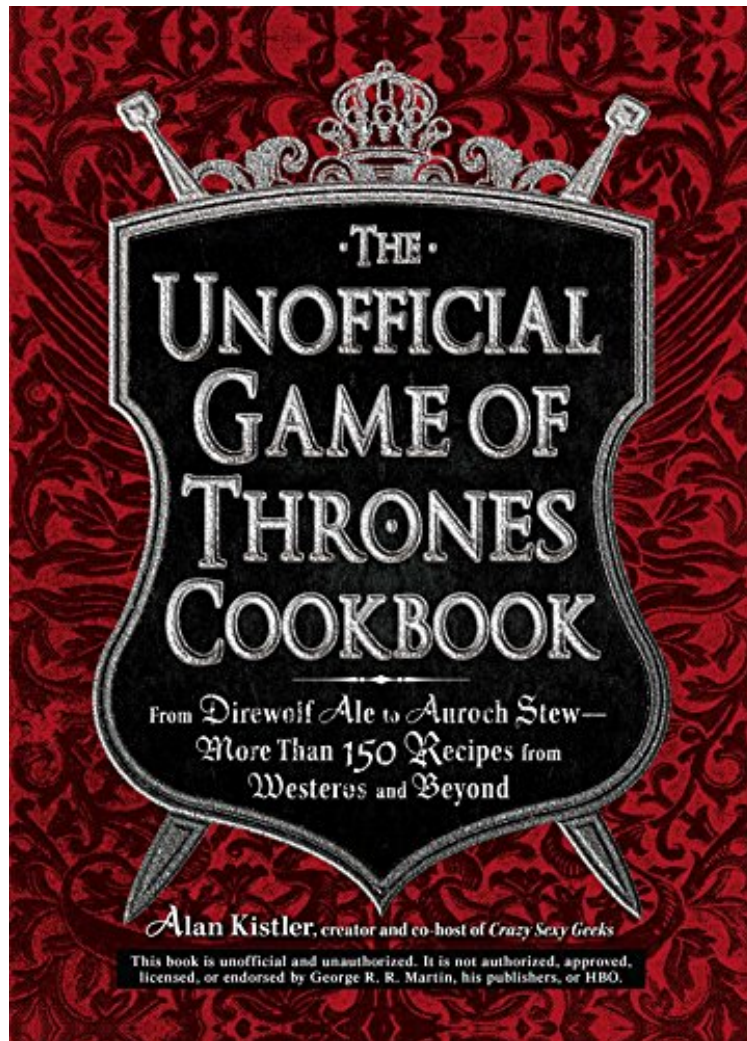


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## The Unofficial Game of Thrones Cookbook: From Direwolf Ale to Auroch Stew - More Than 150 Recipes from Westeros and Beyond (Unofficial Cookbook)

Alan Kistler

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An Epic Culinary Journey to the Heart of Westeros! Eat like a Lannister. Brew spirits to warm you in the coming winter. Treat guests to exotic sweets and alchemy-inspired cocktails. With this collection of hearty meals inspired by George R. R. Martin's A Song of Ice and Fire series, it's all possible! Every dish finds its roots in the pages that brought Westeros to life, including: Arbor Red Wine the finest spirit in the Seven Kingdoms The House of Stark's Venison, Apple, Cheddar Plait savory meat pies, fit for any Warden of the North The Imp's Wild Strawberry Fool a dessert light enough to make Tyrion smile Wilding Grilled Pork Chops with Stir-Grilled Apple the meal of choice at Craster's Keep Tears of Lys the concoction of choice for bartenders and assassins alike Feast your imagination on entrees, desserts, snacks, and drinks that will make your fantasies a reality!

.com Featured Recipe: Pentoshi Mushrooms in Butter and Garlic "Even when he fears that he is being led into a trap and that the dish before him may be poisoned, Tyrion cannot help but acknowledge his desire for just a taste of it. The mushrooms before him glistening with butter and smelling of garlic make his mouth water, and his nob wonder. Poisoned or not, this savory dish would tempt just about anyone." (A Dance with Dragons, Chapter One) Serves 4  
4 large portobello mushrooms with stems  
6 tablespoons (3/4 stick) unsalted butter, divided  
4 large white onions, finely chopped  
10 cloves garlic, finely chopped  
1 cup arborio rice  
5 cups vegetable stock or water  
2 tablespoons grated imported Parmesan cheese, preferably Parmigiano-Reggiano  
Salt and freshly ground pepper to taste  
1 bunch scallions, finely chopped  
Scented olive oil, such as truffle oil, garlic oil, or herb oil (or very good extra-virgin olive oil)  
Finely chop the stems of the mushrooms. Set the caps aside. In a large saucepan, melt 5 tablespoons of the butter, and sauté the onions and garlic over medium heat until translucent, about 2 minutes. Add the chopped mushroom stems, and sauté a minute longer. Season with salt. Add the rice. Stir well to coat, then add 1 cup of stock and stir until the liquid is mostly absorbed. Add another cup of stock, stirring constantly, and allow the rice to absorb it. Continue adding stock cup by cup, until all liquid is used and rice is tender, but still a little firm to the bite in the middle (about 25 minutes). Stir in remaining 1 tablespoon butter and the cheese, and season to taste with salt and freshly ground black pepper. Set aside. Slice the portobello caps paper-thin. Divide risotto into 4 bowls, immediately sprinkle with the shaved portobellos, and garnish with scallions and a drizzle (about 2 teaspoons) of truffle oil (or other flavored oil).  
A Word of Wisdom Need to know your mushrooms? Creminis are just young portobellos; both are nutty, and gourmand favorites. Fluted oyster mushrooms have a more subtle flavor. Any young mushroom can be called a button, but chefs usually reserve the name for the white button variety. White mushrooms are simply button mushrooms with the caps fully opened.