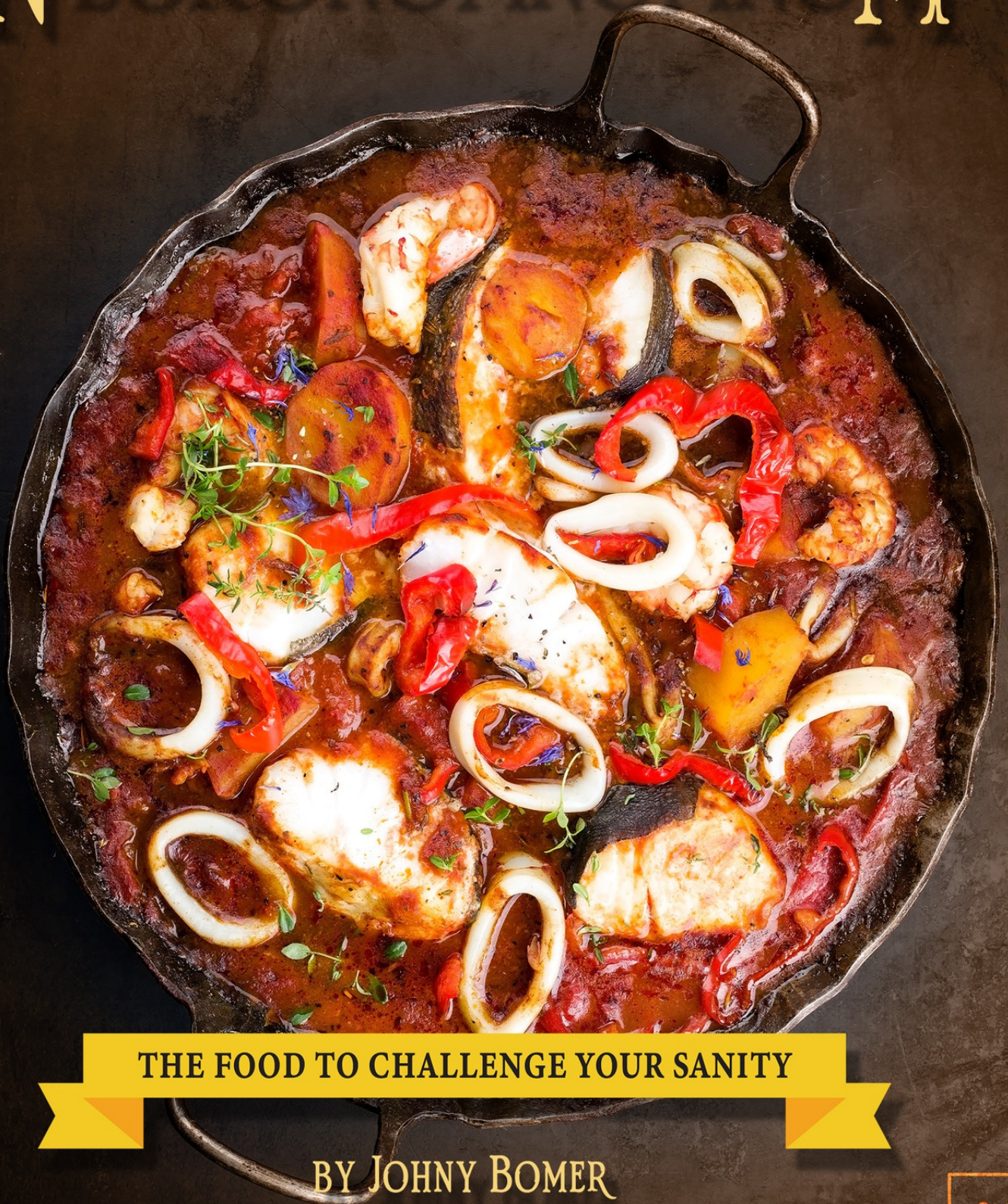


THE REVOLUTIONARY FOOD FROM

# NECRONOMNOMNOM



THE FOOD TO CHALLENGE YOUR SANITY

BY JOHNNY BOMER

# The Revolutionary Food from Necronomnomnom

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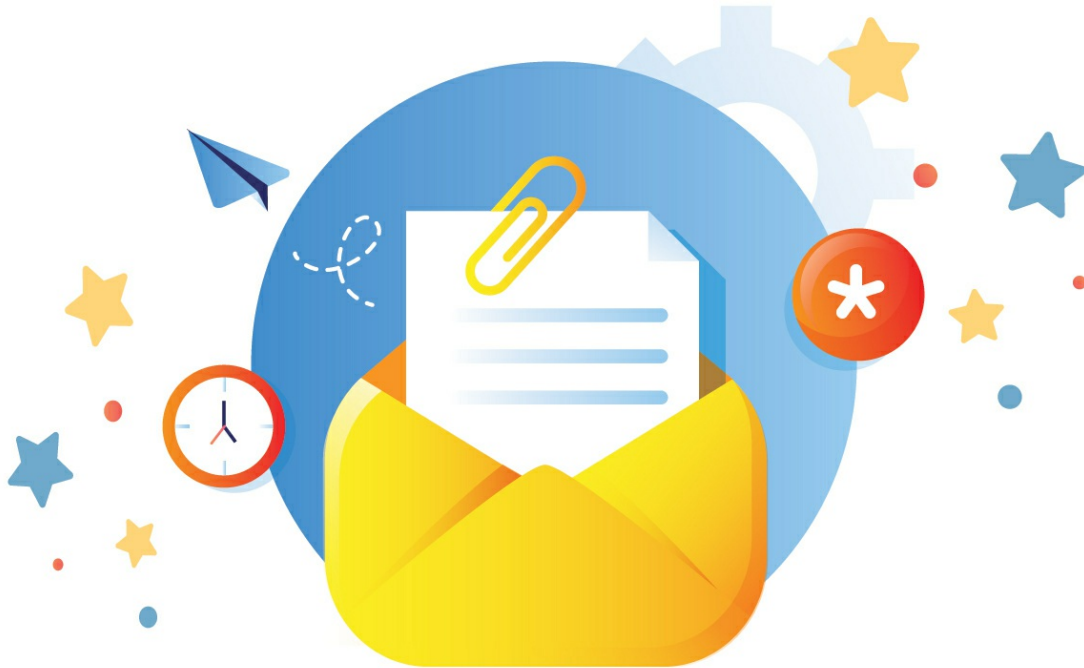


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# Introduction



If you are a fan of unusual stuff, particularly in food, this cookbook is the best choice for you. Unlike the steamy, appetizing, super-appealing food, you will find dark, forbidden, and bizarre food in this not-so-common cookbook.

Are you looking for something different for your Halloween party? We are here to take your game up with this exclusive cookbook. Try some recipes besides your routine food this festive season and see how your loved ones love them.

If you don't like those oh-so-sophisticated recipes and crave some traditional stuff, this cookbook offers you enough. Treat your taste buds with these unique recipes.

Do you want to cook loads of dishes for your family but time management is always a hindrance? You will find making all of these dishes super easy because our highly experienced culinary experts have made them easier for you. The ingredients are easy to find and you don't need to roam around the markets to find them out.

In short, if you like a highly exclusive cookbook with unique recipe ideas, this cookbook is for you.

# Starters, snacks, and drinks

# Atlach nachos



What can be the scariest than the king of spiders? Turn your regular munch on into these scary-looking, hot treats. These easy-to-make crunchy treats are just perfect for starters in your Halloween party. Add a bit of fun and make this unique dish for a spicy snack.

**Serving size: 15**

**Cooking time: 25 minutes**

## **Ingredients:**

- Pulled pork ½ lb.
- Sliced black olives 72
- Sliced jalapenos 36
- Tortilla cups 36
- Salsa 1 ¼ cups
- Shredded fiesta cheese 1 cup
- Sour cream 1 cup
- Taco seasoning as per your taste

- Guacamole 1 cup
- Cheddar cheese slices 36
- Bite-sized Tortilla rounds 36
- Ancho chili powder 2 tablespoons
- Cayenne powder 1 tablespoon
- Chopped onion 4 tablespoons
- Adobo 1 tablespoon
- Cumin 1 tablespoon
- Garlic powder 4 tablespoons
- Chili powder 6 tablespoons
- Kosher salt 4 tablespoons

### **Instructions:**

Mix all the seasoning ingredients except taco seasoning in a bowl.

Add salsa, guacamole, and sour cream to the bowl. Mix lightly.

Spoon half a teaspoon of mixture into each tortilla cup and arrange them on the baking tray.

Take the meat and pull it apart gently to form spider legs.

Place the strips of pulled meat on each tortilla cup forming a cross pattern.

Cut the slices of cheddar cheese into a round shape with the help of a cutter.

Place a round slice of cheese on top of each tortilla cup.

Cover each stuffed tortilla cup with the tortilla rounds.

Transfer the baking tray to the oven and bake at 375°F for 4 minutes until the cheese melts properly.

Top the baked tortilla cups with shredded fiesta cheese generously.

Place the slices of jalapenos and black olives on top to form the back and eyes of the spider.

Transfer the baking tray back to the oven and bake for 3 minutes more until cheese melts and tortilla rounds stick together.

Sprinkle the taco seasoning on top of the baked Atlach nachos and serve instantly.

# Gin and Miskatonic



Have you been waiting for your acceptance at the University of Miskatonic? Let us get you a super-tasty and refreshing drink while you have your eyes on the door for the letter. It takes a few minutes to make this magical drink and you will never forget the taste of it.

**Serving size: 1**

**Cooking time: 5 minutes**

**Ingredients:**

- Gin 6 tablespoons
- Tonic water  $\frac{1}{2}$  cup
- Hpnotiq liqueur 2 tablespoons
- Lime wedges 5
- Crushed ice  $\frac{1}{4}$  cup

**Instructions:**

Squeeze the juice from the 3 lemon wedges in a glass.

Transfer ice, tonic water, and gin to the glass. Stir to combine.

Pour the liqueur on top of the glass and stir lightly.

Garnish with the remaining lemon wedges and serve immediately.

# Investigator Gumbo



A combination of fresh, colorful vegetables, perfect seasoning, tender meat, and aromatic spices, this dish is going to conquer your senses. If you want a unique, wholesome, and comforting meal, this Gumbo is just perfect for you. Make it as an exciting and appetizing starter and see the magic for yourself.

**Serving size: 4**

**Cooking time: 1 hour 20 minutes**

**Ingredients:**

- Minced garlic cloves 2
- Butter 4 tablespoons
- Kosher salt as per your taste
- Bay leaf 1
- Chopped celery ribs 2
- Yellow onion 1
- Cajun seasoning 1 tablespoon
- Chopped green bell pepper 1

- All-purpose flour ¼ cup
- Sliced andouille sausage 1 ½ cups
- Chicken broth 4 cups
- Diced tomatoes 2 cups
- Sliced green onions 3
- Peeled shrimp 1 lb.
- Black pepper as per your taste

**Instructions:**

Combine flour and butter in a skillet. Cook for 10 minutes over low heat until caramel-colored.

Transfer celery, onions, and peppers to the skillet. Cook for 5 minutes.

Add sliced sausage and garlic to the skillet. Season with salt, Cajun seasoning, and pepper.

Put tomatoes, bay leaf, and chicken broth in the skillet.

Cook over low heat for 1 hour until thickened. Add shrimp to the skillet in the last 10 to 12 minutes of cooking.

Taste and adjust the seasonings according to your preference.

Add green onions to the prepared gumbo. Serve instantly with cooked rice or any other meal.

# At the fountains of madness



This unique drink takes its inspiration from the Antarctica and Arctic ocean. This is a yummy option for those who are daring enough to break the stereotypes. Be bold enough to do some crazy stuff and make this yummy drink.

**Serving size: 1**

**Cooking time: 30 minutes**

**Ingredients:**

- Carbonic tincture of black cherry 1 ¼ cups
- Half and half 2 tablespoons
- Bear jelly 6
- Scarlet syrup 4 tablespoons
- Water ½ cup

**Instructions:**

Put water and freeze the bear jellies in ice cubes.

Combine the syrup and black cherry tincture in a glass.

Add half and half to the glass and stir lightly.

Put the bear ice cubes in the glass and serve instantly.

# Sweet brussels sprouts



What can be healthier yet unique than these crunchy Brussels sprouts? This is a light, healthy option for a perfect starter in your formal dinners. If you have some picky eaters on the guest list next event, consider this appetizer as a starter and they won't be able to stop their hands.

**Serving size: 4**

**Cooking time: 20 minutes**

**Ingredients:**

- Olive oil 2 tablespoons
- Trimmed Brussels sprouts 2 lb.
- Maple syrup  $\frac{1}{4}$  cup
- Lemon juice 1 tablespoon
- Butter 2 tablespoons
- Water 6 cups
- Ice cubes 1 cup
- Salt 3 tablespoons

- Coldwater 2 cups

**Instructions:**

Boil 6 cups of water in a cooking pot over medium to high heat.

Put salt and Brussels in the cooking pot and cook for 3 minutes.

Fill a large-sized bowl with ice and cold water. Transfer the boiled sprouts to the bowl.

Cut the sprouts in half and cook in olive oil over medium to high heat for 5 minutes.

Combine maple syrup and butter in a pan over low heat.

Transfer the sprouts to a large bowl and pour the syrup all over them.

Mix properly to coat the sprouts evenly with the syrup.

Pour the lemon juice all over the sprouts. Serve instantly.

# Pallid bisque



Add this French delicacy to your starter list to up the game next event. This recipe is a sophisticated, savory soup but we have added “Pallid” to give it a dark touch. However, we have tried our best to enhance the taste while doing so. Give it a try and relish this aromatic, flavorful soup.

**Serving size: 4**

**Cooking time: 30 minutes**

## **Ingredients:**

- Chopped green onion 2 tablespoons
- Tomato paste 1 tablespoon
- Sherry wine 2 tablespoons
- Butter 3 tablespoons
- All-purpose flour 3 tablespoons
- Whipping cream 1 cup
- Chopped celery 2 tablespoons
- Cooked shrimp 1 cup
- Milk 2 ½ cups

- Crabmeat 1 cup
- Black pepper ½ teaspoon
- Chopped parsley ½ teaspoon
- Chopped cilantro ½ teaspoon

**Instructions:**

Sauté celery and onion in melted butter over low to medium heat for 4 minutes.

Put flour in the saucepan and cook for 3 minutes until combined well.

Heat milk in a separate saucepan over low to medium heat.

Transfer the warm milk to the vegetable mixture gradually and stir constantly until thickened.

Add heavy cream, black pepper, and tomato paste. Mix properly.

Transfer the crabmeat, sherry wine, and shrimp to the saucepan. Cook for 10 to 15 minutes until well-cooked.

Garnish with chopped parsley and cilantro. Serve hot.

# Pea soup



The green, round peas look like the eyeballs of some creepy creature? Don't you think so? Indulge in the flavorful bowl of soup, which has got those creepy monster eyeballs crushed in it. The recipe is easy to make and the aroma and flavor of this delicious soup are sure to impress your taste buds.

**Serving size: 6**

**Cooking time: 1 hour 30 minutes**

**Ingredients:**

- Dried split peas 1 lb.
- Water 2 cups
- Unsalted butter ¼ cup
- Diced ham 1 cup
- Chopped onion 2 cups
- Chicken stock 6 cups
- Diced carrots 1 cup
- Chopped thyme leaves 2 teaspoons

- Meaty ham bone 1
- Minced garlic cloves 2
- Large bay leaf 1
- Diced celery 1 cup
- Black pepper ½ teaspoon
- Kosher salt 1 teaspoon

**Instructions:**

Melt butter in a large cooking pot over low to medium heat.

Put onions, celery, pepper, carrots, and salt in a cooking pot.

Cook for 8 minutes until all vegetables are soft.

Add garlic and cook for 1 minute.

Put split peas, ham bone, water, 1 teaspoon of fresh thyme, chicken stock, and bay leaf in the cooking pot.

Simmer for 1 hour and 10 minutes until soup is thickened and split peas are cooked properly.

Pour more water or chicken stock if the soup is too thick.

Add the diced ham to the pea mixture in the last 15 minutes of cooking.

Remove ham bone and bay leaf from the pea soup before serving.

Garnish with the remaining fresh thyme leaves and serve hot.

# Breakfast

# The oats of dragon



Oats have been part of healthy breakfast since eternity but why not give them an unthinkable twist? Take those oats out of their mild, gentle impression with a dragon fire blast. This recipe guides you to give a unique but yummy taste. Give it a try and kick start your day with the energy of a dragon.

**Serving size: 2**

**Cooking time: 10 minutes**

**Ingredients:**

- Rolled oats 1 cup
- Vanilla essence ½ teaspoon
- Almond milk 2 cups
- Mashed banana 1
- Cinnamon powder ½ teaspoon
- Salt 1/8 teaspoon
- Chopped walnuts ¼ cup
- Blueberries ¼ cup

**Instructions:**

Combine all ingredients in a saucepan and cook for 3 minutes over medium to high heat until oats are properly cooked.

Transfer the cooked oats to the serving bowls.

Place blueberries and walnuts on top of the oats. Serve immediately.

# The Muesli of Erich Zann



The horror story of Erich Zann can give you chill every time you read it. Did you ever wonder what he would be eating for breakfast? Well, this unique idea just clicked our minds and we thought to find something suitable. Finally, taking inspiration from our favorite Necronomnomnom, we have translated it into this highly nutritious and exceptionally yummy muesli recipe.

**Serving size: 8**

**Cooking time: 30 minutes**

**Ingredients:**

- Coconut flakes  $\frac{1}{2}$  cup
- Oats 3  $\frac{1}{2}$  cups
- Sliced almonds  $\frac{1}{2}$  cup
- Cherries  $\frac{1}{4}$  cup
- Wheat bran  $\frac{1}{2}$  cup
- Cinnamon powder  $\frac{1}{2}$  teaspoon
- Pepitas  $\frac{1}{4}$  cup
- Kosher salt  $\frac{1}{2}$  teaspoon

- Chopped pecans ¼ cup
- Chopped apricots ¼ cup

**Instructions:**

Preheat oven to 350°F.

Transfer the oats and wheat bran to a baking sheet.

Season with salt and cinnamon powder.

Transfer the pecans, pepitas, and almonds to another baking sheet.

Transfer both baking sheets to the oven and bake for 10 minutes until aromatic.

Remove the nuts from the oven and sprinkle coconut flakes on top of the oats.

Bake for 5 minutes more until golden brown.

Combine the oats and nuts in a large bowl.

Add cherries and apricots to a bowl. Mix properly.

Serve with oats, yogurt, or fresh fruits. Enjoy!

# Great old buns



Not everything is creepy in this cookbook, as we have described in the description of this cookbook. Take a break from your routine breads and try this traditional recipe. These fluffy, soft, and spongy buns can go with any of your breakfast combos.

**Serving size: 10**

**Cooking time: 1 hour 35 minutes**

**Ingredients:**

- Egg 1
- All-purpose flour 2 cups
- Milk 1 cup
- Sugar 6 tablespoons
- Yeast  $\frac{1}{3}$  cup
- Butter  $\frac{2}{3}$  cup
- Salt  $\frac{1}{4}$  tablespoon

**Instructions:**

Preheat the oven to 390°F.

Heat milk in a saucepan over low to medium heat.

Dissolve sugar, salt, and yeast in warm milk.

Combine butter, egg, and flour in a medium-sized bowl.

Transfer the yeasty milk to a bowl and knead the dough with the help of a hand mixer.

Cover the dough with plastic wrap and set aside for 1 hour.

Make small buns of even size from the dough.

Bake the buns for 10 minutes in a preheated oven.

# Hen's nest French omelet



Did the egg come first or the hen? This question has always been bothering all of us but we have got a solution for it. We have put some strong coordination between the eggs and the hens. This mouth-watering omelet can brighten up your breakfast table to the maximum. Bring some sunshine to your life with this super tasty recipe.

**Serving size: 1**

**Cooking time: 10 minutes**

**Ingredients:**

- Eggs 2
- Black pepper as per your taste
- Milk 2 tablespoons
- Coldwater ½ teaspoon
- Unsalted butter 1 ½ tablespoons
- Kosher salt as per your taste
- Chopped chives ½ teaspoon

**Instructions:**

Combine eggs, salt, milk, cold water, and pepper in a bowl.

Whisk with a fork until no egg whites are visible and thin texture forms.

Melt half of the butter in a skillet over medium heat.

Add egg mixture when the butter stops sizzling.

Shake the pan and stir vigorously including the sides of the egg.

Reduce the heat once the eggs are set and start folding the omelet gently.

Put the remaining butter and cook for 1 minute.

Transfer the omelet carefully to the plate.

Garnish the French omelet with chopped chives and serve immediately.

# Shogg- pockets



Bringing its inspiration from the classic Redwall story, this recipe reminds the defense of the abbey. These buttery, cheesy treats are not that stiff as was the defense of the Redwall abbey. However, you get a blast of cheesy, flavorful aroma with every bite.

**Serving size: 8**

**Cooking time: 40 minutes**

**Ingredients:**

- Shredded parmesan 2 tablespoons
- Buttermilk biscuits 1 packet
- Frozen meatballs 16
- Italian seasoning 1 teaspoon
- Tomato sauce ½ cup
- Mozzarella cheese slices 4
- Butter 1 tablespoon

**Instructions:**

Preheat oven to 375°F.

Roll each biscuit to form a circular shape.

Cut the cheese slices into thick strips.

Place two strips of cheese in the center of each circular biscuit.

Cut the meatball into half and place them in the center of the circular biscuit.

Spoon 1 tablespoon of tomato sauce on top of the meatball halves.

Seal the edges properly and crimp with the help of a fork if desired.

Transfer all the stuffed pockets to a baking sheet. Brush the top surface with butter.

Sprinkle Italian seasoning and parmesan cheese on top of the pockets.

Bake for 20 minutes until golden brown. Serve warm with any sauce of your choice.

# Baked pasta with Boiled eggs and fried eggplants



This classic combination of pasta, eggs, and eggplants is a perfect comfort food if you want something classic. Dark like some mysterious world, these eggplants are savory and flavorful. The perfect seasoning gives you the best taste but you can adjust it as per your taste.

**Serving size: 6**

**Cooking time: 1 hour**

**Ingredients:**

- Eggplant 1
- Unsalted butter 1 tablespoon
- Black pepper as per your taste
- Shredded mozzarella 3 cups
- Sherry vinegar 2 tablespoons
- Olive oil 2 tablespoons
- Tomato sauce 1  $\frac{3}{4}$  cups

- Diced red onion 1
- Minced garlic cloves 3
- Chopped basil leaves 5
- Cooked penne pasta 1 ½ cups
- Salt as per your taste
- Red pepper flakes ½ teaspoon
- Egg 3
- Water 2 cups

**Instructions:**

Preheat the oven to 400°F.

Cut the eggplant into small cubes.

Transfer the eggplant to a baking dish and season with salt.

Bake the eggplant for 25 minutes until crisp and tender.

Sauté the onion in olive oil for 20 minutes over low to medium heat and stir constantly so onions do not stick.

Add salt, red pepper flakes, and garlic to the skillet and cook for 2 minutes until aromatic.

Put sherry vinegar, basil, pepper, tomato sauce, and salt in a skillet. Cook for 2 minutes until thick sauce forms.

Add the baked eggplant to the sauce and cook for 2 minutes until combined well.

Transfer half of the pasta to the baking dish and pour half of the sauce and cheese on top of the pasta.

Cover with remaining pasta and top with the remaining sauce and cheese.

Bake for 20 minutes until browned edges.

Boil the eggs in water for 8 minutes until done.

Transfer the baked pasta to serving plates and serve with boiled eggs.

# Green veggies and corn salad



Already fed up with the dark, old-fashioned recipes? We have promised you to serve some recipes which are not so creepy. Here is the recipe of fresh salad, which may be the most refreshing thing on your table. Packed with all the goodness of the veggies, this crunchy salad is bound to impress everyone. We recommend it to satisfy your untimely hunger pangs also.

**Serving size: 4**

**Cooking time: 20 minutes**

**Ingredients:**

- Frozen corn 3 cups
- Extra virgin olive oil  $\frac{1}{4}$  cup
- Chopped tomato  $\frac{1}{2}$  cup
- Thin sliced jalapeno 1
- Chopped green onion  $\frac{3}{4}$  cup
- Chopped radish  $\frac{1}{2}$  cup
- Crumbled feta cheese  $\frac{1}{3}$  cup
- White wine vinegar 1 tablespoon
- Thin sliced cucumber 1 cup
- Minced garlic cloves 2

- Black pepper as per your taste
- Chopped cilantro ½ cup
- Sea salt 1 teaspoon

**Instructions:**

Combine corn, jalapeno, green onion, radish, cucumber, tomato, and chopped cilantro in a large bowl.

Mix olive oil, black pepper, vinegar, salt, and garlic in a separate bowl.

Whisk properly until blended well.

Pour the dressing all over the salad and mix with a spoon.

Put feta cheese on top of the salad.

Taste the salad and add more vinegar or salt for rich flavor.

# Main course

# New England Clam Chowder



Inspired by the cauldron soups of the witches in many witch stories, this soup is a classic delicacy. You get the magic of witchcraft and ancient historical English cuisine together in this dish. Make this classic recipe full of dark magic and see if it works on your guests too.

**Serving size: 6**

**Cooking time: 40 minutes**

**Ingredients:**

- Diced bacon slice 1
- Water 2 cups
- Milk 2 cups
- Peeled and cubed potato 1 cup
- Flour 2 tablespoons
- Pepper  $\frac{1}{4}$  teaspoon
- Chopped onion 1
- Melted margarine 3 tablespoons

- Salt ½ teaspoon
- Minced clams 1 cup

**Instructions:**

Take a saucepan and cook bacon over low heat for few minutes until crisp.

Add onion to the saucepan and cook until soft and translucent.

Put water and potatoes in the saucepan and cook for 20 minutes until potatoes are cooked properly.

Put clams and cook for 2 minutes at least.

Pour milk and cook over medium heat for 5 minutes.

Combine flour, pepper, margarine, and salt in a small bowl.

Mix properly and then add to the prepared chowder.

Cook and stir frequently until the chowder is of thick consistency.

Serve instantly.

# Pot Roast



If you are daring enough, can you digest the fact that this pot roast looks like some wizard floating in the muddy water? We are not apologizing for ruining your sweet perception regarding this pot roast. Give it a try to enjoy the dark fantasies of yours in the most savory way.

**Serving size: 6**

**Cooking time: 4 hours 30 minutes**

**Ingredients:**

- Chuck roast 4 lb.
- Red wine ½ cup
- Black pepper as per your taste
- Olive oil 3 tablespoons
- Peeled and halved onions 2
- Beef broth 3 cups
- Fresh thyme sprigs 3
- Peeled and quartered potatoes 4

- Unpeeled and thick-sliced carrots 7
- Fresh rosemary sprigs 2
- Salt as per your taste

**Instructions:**

Preheat the oven to 275°F.

Season the chuck roast with salt and pepper generously.

Heat olive oil in a large cooking pot over medium to high heat.

Sauté onions in olive oil for 5 minutes until browned on both sides.

Remove the onions from the pot carefully and put carrots in olive oil.

Cook the carrots for 2 minutes until slightly browned.

Transfer the carrots to the same plate on which onions are placed.

Place the chuck roast in the pot and sear it for 2 minutes on all sides until evenly brown.

Add more olive oil if necessary.

Pour beef broth and red wine into the pot and cook for 5 minutes.

Add onions, potatoes, and carrots to the pot along with all the fresh herbs.

Cover the pot with a lid and cook for 3 ½ hours until the roast is cooked properly.

Serve instantly.

# Meatloaf



Inspired by the meals of zombies, ghosts, and many other dark creatures, this recipe invites your imagination to go beyond the normal perception of this recipe.

**Serving size: 6**

**Cooking time: 1 hour 10 minutes**

**Ingredients:**

- Ground beef 1 ½ lb
- Eggs 2
- Ketchup 1 ¼ cups
- White sugar 2 tablespoons
- Ground black pepper ¼ teaspoon
- Mustard 2 tablespoons
- Dry bread crumbs 1 cup
- Water ¼ cup
- Minced white onion ½ cup

- Salt 1 teaspoon
- White vinegar 2 tablespoons
- Brown sugar 2 tablespoons

**Instructions:**

Preheat oven to 350°F.

Mix bread crumbs, salt, beef, pepper, onions, eggs, and ketchup in a bowl.

Press all the meat mixture into a 9×5-inch loaf pan.

To prepare sauce, whisk ketchup, mustard, brown sugar, water, vinegar, and white sugar in a saucepan for 2 minutes until thickens.

Pour the sauce all over the meat mixture and bake for 60 minutes.

Slice and serve.

# Roasted chicken



Once again, meat, the food of all the dark creatures, becomes our inspiration for this recipe. You might have eaten it numerous times but associating it with zombies can take it to the heavily dark world. Use our recipe to make it as enjoyable for you as raw meat is for those witches.

**Serving size: 4**

**Cooking time: 1 hour 25 minutes**

**Ingredients:**

- Whole chicken 4 Ib
- Rosemary sprigs 3
- Olive oil 3 tablespoons
- Halved lemon 1
- Minced garlic cloves 4
- White wine ¼ cup
- Pepper as per your taste
- Melted unsalted butter ¼ cup

- Fresh chopped parsley 2 tablespoons
- Roughly peeled and halved crosswire garlic head 1
- Salt as per your taste

**Instructions:**

Preheat oven to 430°F and grease a roasting pan with butter lightly.

Remove neck and any excess fat from inside the cavity of the chicken.

Pour the wine, melted butter, olive oil, and half lemon juice over the chicken, inside the cavity, and under the skin.

Season the outside surface and inside the cavity of a chicken with salt and pepper.

Rub the minced garlic cloves over the chicken and stuff the inside cavity with rosemary sprigs, garlic head, and remaining half of lemon.

Tie the legs of the chicken together with a string.

Transfer the chicken to a roasting pan and roast for 1 hour.

Baste chicken after every 20 minutes.

Broil the chicken for 3 minutes until golden.

# Spaghetti with meatballs



Slimy, rustling worms and chunks of meat are enough to shake you to the core. We bet you never tried this recipe keeping such imagination in mind. Get some courage and imagine yourself eating those worms while delving in this yummy platter of spaghetti with meatballs.

**Serving size: 8**

**Cooking time: 1 hour 10 minutes**

**Ingredients:**

- All-purpose flour  $\frac{3}{4}$  cup
- Grated parmesan cheese  $\frac{1}{4}$  cup
- Sea salt 1 teaspoon
- Ground beef 1 lb.
- Bread crumbs 1 cup
- Minced garlic cloves 8
- Olive oil 3 tablespoons
- Egg 1

- Sweet ground Italian sausage 1 lb
- Black pepper 1 teaspoon
- Chopped onion 1 cup
- Crushed tomatoes or tomato puree 7 cups
- Finely minced basil 2 tablespoons
- Salt as per your taste
- Spaghetti 1 lb.

**Instructions:**

Combine ground beef, parmesan, sausage, bread crumbs, sea salt, egg, and half of the pepper and garlic in a large bowl.

Mix all the ingredients until combined well.

Make small balls of equal size from the meat mixture.

Heat the olive oil in a large skillet over low to medium heat.

Fry the meatballs in two batches and make sure all sides of the meatball are browned.

Remove the meatballs from the skillet and set them aside.

Sauté garlic and onion in the same skillet for around 5 minutes.

Now add crushed tomatoes and cook for 3 minutes.

Put meatballs back into the skillet and cover the skillet partially.

Simmer for 30 minutes and turn the meatballs occasionally.

Season with salt and pepper.

Cook spaghetti according to the package directions.

Pour sauce and meatballs all over the cooked spaghetti.

Mix gently and transfer to the serving dish.

Garnish with fresh basil and serve hot.

# Duck Stew



Lamb and beef are not the only choices when it comes to a delicious stew. This innovative recipe of stew will tantalize your taste buds with its flavor. The seasoning and spices give it a signature aroma and an unparalleled taste you will always cherish.

**Serving size: 6**

**Cooking time: 3 hours 25 minutes**

**Ingredients:**

- Whole duck 1
- Tomato sauce 2 tablespoons
- Chopped carrots 4
- Extra-virgin olive oil 2 tablespoons
- Thyme sprigs 6
- Chicken stock 4 cups
- Bay leaves 4
- Chopped garlic cloves 4

- Diced potatoes 3 cups
- Chopped celery stalks 2 ½
- Black pepper as per your taste
- Finely chopped onions 2
- Frozen peas 1 ¼ cups
- Salt as per your taste

**Instructions:**

Cut the duck into 16 pieces using a sharp knife.

Cook duck in hot olive oil over medium to high heat for 8 minutes. Transfer the duck to a large plate.

Put garlic and onions in the cooking pot. Cook for 5 minutes until aromatic.

Add celery, carrots, and all the herbs to the cooking pot and cook for 3 minutes more until carrots are soft.

Add potatoes, tomato sauce, chicken stock, and duck to the cooking pot.

Season with salt and pepper generously.

Reduce the heat to low and cook for 3 hours until the duck is properly cooked.

Add peas to the cooking pot and cook for 6 minutes.

Transfer the duck stew to the serving bowls. Serve warm.

# Italian hot and spicy meatballs



The skulls in the castle of some evil witches and wizards resemble with the meatballs in this recipe. This recipe is another world of taste, texture, and aroma. If you like pleasant and yummy food without any scary ideas, try it out. However, for all the horror movies fans, biting those meatballs may have something to do with those half-eaten skulls.

**Serving size: 30 meatballs**

**Cooking time: 1 hour 40 minutes**

**Ingredients:**

- Plain breadcrumbs 1/3 cup
- Ground beef 1 lb.
- Eggs 2
- Milk ½ cup
- Diced onion 1
- Ground pork 1 lb.
- Olive oil 2 tablespoons

- Salt 2 teaspoons
- Crushed garlic cloves 3
- Dried Italian herb seasoning 1 teaspoon
- Black pepper 1 teaspoon
- Chopped fresh parsley ¼ cup
- Grated parmesan cheese 2 tablespoons
- Red pepper flakes ½ teaspoon

**Instructions:**

Cover a baking sheet with aluminum foil and grease lightly with oil.

Pour milk into a small bowl and soak bread crumbs in it for 20 minutes.

Heat the olive oil in the skillet over the medium to high heat.

Sauté onion for 20 minutes in the hot olive oil until translucent.

Combine beef, pork, black pepper, garlic, red pepper flakes, salt, and parsley in a large bowl.

Add onions, eggs, breadcrumb mixture, parmesan cheese, and Italian herb seasoning to the meat mixture.

Mix all ingredients properly until combined well and refrigerate for 30 minutes.

Preheat the oven to 425°F.

Make small balls of even size from the meat mixture and arrange them on the baking sheet.

Bake the meatballs in the preheated oven for 20 minutes until cooked properly.

Serve warm with hot sauce or any other dipping sauce of your choice.

# Garlic Pork chops



Lamb chops are yummy and we all are a fan of this tasty dish. This not-so-common recipe is a cousin of your favorite food with an additional tantalizing flavor of garlic. Give it a try and this finger-licking delicious recipe will become your favorite.

**Serving size: 4**

**Cooking time: 25 minutes**

- Bone-in pork chops 4
- Extra-virgin olive oil 2 tablespoons
- Honey  $\frac{1}{4}$  cup
- Apple cider vinegar 2 tablespoons
- Garlic powder 1 teaspoon
- Black pepper as per your taste
- Butter 1 tablespoon
- Chicken broth  $\frac{1}{4}$  cup
- Minced garlic cloves 6
- Salt as per your taste

**Instructions:**

Preheat broiler on medium to high heat.

Season pork chops with garlic powder, salt, and black pepper generously.

Cook each side of pork chops in hot olive oil for 5 minutes until golden.

Transfer the cooked chops to a plate and set aside.

Sauté minced garlic in butter for 40 seconds until aromatic.

Add chicken broth, honey, and apple cider vinegar to the pan for 4 minutes until thickened.

Transfer the pork chops back to the pan and evenly coat with the sauce.

Remove from heat and serve immediately.

# Beef steaks



Have you ever seen a vegetarian zombie, witch, or any dark creature? We already knew the answer so, we decided to give you one more option from the horror world. This meat dish is simply drool-worthy. The recipe is easy and our chefs have been putting in great effort to perfection.

**Serving size: 4**

**Cooking time: 30 minutes**

**Ingredients:**

- Tenderloin beef steak 4
- Pepper ¼ teaspoon
- Salt 1 teaspoon

**Instructions:**

Heat the gas grill for 10 minutes.

Place the steaks on the grill rack over medium heat.

Cover the grill and cook for 15 minutes until the meat is properly done.

Flip the sides of the steak in the midway of cooking.  
Season the steaks with salt and pepper. Serve warm.

# Garlic creamy mashed potatoes



Have you had enough of this scary, creepy stuff? Do you want to keep those evil creatures away? We have a solution to keep all these vampires and zombies away from you. It is believed that garlic keeps the vampires and zombies away as they can't stand its smell. Try this garlic-flavored dish and scare away the monsters!

**Serving size: 8**

**Cooking time: 4 hours 15 minutes**

**Ingredients:**

- Chopped red potatoes 3 lb
- Chopped fresh chives 2 tablespoons
- Dried oregano ½ teaspoon
- Crushed and peeled garlic cloves 4
- Milk 3 tablespoons
- Dried basil ½ teaspoon
- Unsalted butter ¼ cup
- Freshly grated Parmesan 1/3 cup

- Sour cream ½ cup
- Freshly grated nutmeg ¼ teaspoon
- Dried thyme ½ teaspoon
- Kosher salt as per your taste
- Water ¼ cup
- black pepper as per your taste

**Instructions:**

Take a slow cooker and lightly coat the inside with nonstick spray.

Put potatoes, garlic, water, and butter in the slow cooker.

Season the potatoes with salt and pepper according to your taste.

Cover the slow cooker and cook for 4 hours over high heat until potatoes are tender.

Add thyme, sour cream, basil, milk, oregano, Parmesan, and nutmeg in the cooker.

Blend potatoes for 3 minutes with the help of an electric mixer until fluffy and light texture.

Add more milk if the texture is too thick.

Garnish the mashed potatoes with chopped chives and serve instantly.

# Desserts

# The cake in yellow



Let's put some brightness in the dark atmosphere of this cookbook with this yellow delight. We are not sure if monsters like desserts and sweets but we are sure there would be many sweet tooth out there. This simple recipe turns out good and makes the baking a piece of cake!

**Serving size: 10**

**Cooking time: 1 hour 10 minutes**

**Ingredients:**

- Flour 1 ½ cups
- Baking soda ½ teaspoon
- Vanilla extract 1 teaspoon
- Salt 1 teaspoon
- Eggs 3
- Butter ¾ cup
- Lemon juice 1 tablespoon
- Whole milk ricotta cheese 2 cups
- Sugar 1 ½ cups

- Zested lemon 1
- Powdered sugar 2 tablespoons

**Instructions:**

Preheat the oven to 350°F.

Grease a springform pan with butter lightly.

Blend sugar, ricotta cheese, and butter for 5 minutes until fluffy and combined well.

Mix eggs, lemon juice, vanilla, baking soda, lemon zest, salt, and flour in the same bowl.

Mix all ingredients properly until combined well to form a smooth batter.

Transfer the cake batter into the baking pan.

Bake for 50 minutes until a toothpick poked in the center of the cakes comes out completely clean.

Sprinkle the powdered sugar on top of the cake and serve after slicing.

# Popsicles



Don't you think that it has become a bit too dark and heavy around with all of those zombies, skulls, and too much meat? These light, refreshing popsicles are bound to brighten your mood up. If you want some casual, different, and refreshing dessert, give this recipe a try.

**Serving size: 8**

**Cooking time: 4 hours 10 minutes**

**Ingredients:**

- Sugar 3 tablespoons
- Orange juice  $\frac{1}{2}$  cup
- Lemon zest 1 tablespoon
- Berries 1  $\frac{1}{2}$  cups
- Lemon juice 2 tablespoons

**Instructions:**

Combine all ingredients for making popsicles in a blender and blend until

smooth.

Pour the mixture into molds.

Insert the wooden sticks and freeze the popsicles for 4 hours.

Serve chilled.

# The classic apple pie



Crispy crust with a gooey filling and highly aromatic filling, this is what our special recipe of apple pie brings you. Celebrate your survival from those bad zombies with this yummy delight. Our chefs have taken this traditional recipe to another level. Give it a try and see how it tastes better than your old apple pie recipe.

**Serving size: 8**

**Cooking time: 55 minutes**

**Ingredients:**

- All-purpose flour 2 tablespoons
- Ground nutmeg 1/8 teaspoon
- Sugar ¾ cup
- Peeled and thin-sliced apples 6 cups
- Salt ¼ teaspoon
- Lemon juice 1 tablespoon
- Refrigerated pie crusts 1 box
- Ground cinnamon ¾ teaspoon

**Instructions:**

Preheat oven to 425°F.

Place one crust of pie on a 9-inch pie plate.

Mix apples, lemon juice, cinnamon, flour, nutmeg, sugar, and salt in a large bowl.

Spread the apple filling over the pie crust.

Cover with the other pie crust and seal the edges properly.

Make small cuts in the top crust and bake for 45 minutes in an oven until the crust is golden brown and apples are tender.

Cover the edge of the crust with 3-inch strips of foil to prevent excessive browning in the last 20 minutes of baking.

Serve apple pie after slicing with whipped cream or any other topping.

# Chocolate brownies



Dark, dark, and extremely dark, this is the best choice of dessert for all the people who want a mysterious taste in their food. The magic of chocolate and the moist texture melts in your mouth. Treat your taste buds with this super-luxury dessert.

**Serving size: 16 brownies**

**Cooking time: 40 minutes**

**Ingredients:**

- Chopped nuts  $\frac{1}{2}$  cup
- All-purpose flour  $\frac{3}{4}$  cup
- Eggs 2
- Unsweetened cocoa  $\frac{1}{2}$  cup
- Margarine  $\frac{1}{2}$  cup
- Sugar 1 cup
- Vanilla extract 1 teaspoon

**Instructions:**

Preheat your oven to 350°F.

Put margarine in a bowl and heat in the microwave for 1 minute until melted properly.

Add sugar and cocoa to the melted margarine. Mix well.

Put eggs, nuts, flour, and vanilla extract. Mix properly until blended well.

Transfer the batter to a greased baking tray.

Bake for 30 minutes until a toothpick poked in the center of the brownie comes out clean.

# The custard out of space



After a long interaction with the mysterious magic world, you feel yourself hanging around nowhere, probably in the space. Calm down! Try this recipe of a finger-licking dessert and wait for things to get back to normal. The creamy texture of this delight is all you need to get rid of the hard, bizarre impression of the horror world.

**Serving size: 8**

**Cooking time: 50 minutes**

**Ingredients:**

- Pie crust 1
- Salt  $\frac{1}{4}$  teaspoon
- Egg white 1
- Eggs 3
- Vanilla extract 1 teaspoon
- Scalded milk  $2\frac{1}{2}$  cups
- Yellow food coloring drops 4
- Sugar  $\frac{3}{4}$  cup

- Nutmeg ¼ teaspoon

**Instructions:**

Preheat the oven to 400°F.

Combine salt, eggs, vanilla extract, food coloring drops, and sugar in a bowl.

Pour scalded milk into the bowl. Mix properly until all ingredients are combined well.

Brush the inside of a pie pan with egg white lightly.

Transfer the custard batter to the prepared pie pan.

Sprinkle the nutmeg on top of the custard batter.

Bake the custard pie for 30 minutes until the toothpick inserted in a center of a pie comes out completely clean.

# Chocolate pudding



Since the theme of this cookbook is dark secrets of the horror, mysterious world, we wanted to conclude it with some dark-colored recipe. Here goes the recipe of the best chocolate pudding you would have ever tasted.

**Serving size: 4**

**Cooking time: 5 minutes**

**Ingredients:**

- Milk 2 cups
- Unsweetened cocoa powder 3 tablespoons
- Cornstarch 3 tablespoons
- Sugar ½ cup

**Instructions:**

Put sugar, cornstarch, and cocoa in the saucepan and mix until blended well. Pour milk into the cocoa mixture and stir until all ingredients are dissolved. Cook over medium heat level. Stir constantly till this mixture starts boiling. Allow the mixture to boil for 1 minute and then remove from heat.

Cover the pan and allow the pudding to cool at room temperature.  
Refrigerate the pudding to set.

# Conclusion

People have various tastes when it comes to lifestyle, particularly food. Some people prefer healthy, fresh options while others like comforting food. Similarly, the perceptions and ideas associated with foods also vary.

If you are a fan of horror movies and want to try some delicious food with some scary perceptions, try this cookbook. It comes with all the bizarre, creepy and unusual stuff you would have ever imagined as food. We have revolutionized the concepts about the traditional recipes and we are sure you would love them.

# Author Biography

For more than a decade, Johnny Bomer has been serving up tasty Italian dishes, with his unique touch that spices it up in more ways than one. Born in Texas, Johnny had the opportunity to enjoy diverse cuisines from various restaurants around the country. Charmed by the unique ambiance of restaurants and multiple options available, he developed a passion for cooking.

However, his career started with him as a waiter when he found it difficult to break into the chef scene. Still, he continued with as much dedication as possible, ensuring that all customers were satisfied. Johnny also mastered the art of arranging dishes in aesthetically pleasing ways, and people kept coming into the restaurant. Impressed by his skill, the owner finally promoted Johnny to chef status. Customers could attest to the fact that the quality and taste of the food had improved.

Johnny moved on to a different restaurant in the city where he continues to add more flavor to the authentic Italian cuisine. He doesn't have plans to open up his restaurant yet, but he is absolutely committed to helping every organization he works with stand out with his knack for putting in that extra that makes all the difference.



# Author's Afterthoughts



What do you think about my book? I spent several months overthinking this before finally releasing my book, and the response so far has been overwhelming. Thank you for accepting this. I would like to know your feedback and thoughts on the contents. Also, tons of people are searching for the right book here. Your feedback will be crucial in helping me know how to be better and also guide others to the perfect books.

*Thank you,*

***Johnny Bomer***