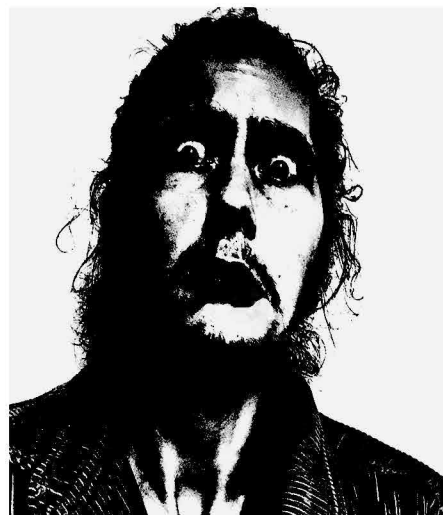


# THE CROATIAN MEATBOY COOKING GUIDE

Three tradional meals surrounded by family meat

1. Liverwurst Surprise
2. Onion Surprise
3. Sunday Meating with the Sheik

Where's the beans?



Over here my brother.

## BAKA I NJEZIN TAJNI ZAČIN

grandmother and her secret spice



## **Liverwurst Surprise**

**Fried cabbage and bacon served with liverwurst**

Ingredients:

- 2 x cups of chopped cabbage
- 1 x cup of chopped bacon
- 3-6 tablespoons of olive oil
- 300ml of liverwurst (served on the side)

Method:

1. Heat olive oil in frypan at a medium-high temperature (don't burn that oil)
2. Sizzle that bacon for maybe 5 minutes or until bacon is fairly sizzled
3. Tip all that chopped cabbage into the bacon and just stir until arm is tired
4. Scoop it on out the pan, serve it on a plate with Liverwurst and enjoy!

## **Onion Surprise**

**Raw onion and liverwurst on white bread sandwich**

Ingredients:

- 2x Slices of white bread
- 1/2 of one whole onion (sliced)
- Butter (however much you prefer)
- 300ml of liverwurst (served on the side)

Method:

1. Butter bread slices
2. Put onion and liverwurst on bread
3. Serve it to your children on a hot summer evening or when visiting the embassy

## **Sunday Meating With The Sheik**

**Cooked Meat with Meat on the side and served with liverwurst**

Ingredients:

- 1x slab of meat
- 1x another slab of meat (choose a variety of meat though, don't be lazy)
- 10-15 tablespoons of olive oil
- 300ml of liverwurst (served on the side)

Method:

1. Heat oil in frypan at a medium-high temperature. We want a sizzzzzle when we introduce those thick meats.
2. Cook your meats until meats are cooked'n'ready to eat. Make sure you cook that meat properly because some meats are DANGEROUS if still red and raw but you gotta be the judge here (we're not your parents).
3. Serve cooked meat with a heavy helping of liverwurst. Make sure that liverwurst covers meats completely. Aggressively feed your children the meats without abuse.