

Re: Very first commercial computer kit?! by NRI on Ebay – Neat!

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From: Art (plotsligt_at_comcast.net)

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they have lots of meat

(of course this can consist of chicken, beef, pork, or shrimp).

Who can resist this classic appetizer; or light lunch served with a fresh salad? Versatility is probably this recipe?s greatest virtue, as one can use the best part of a prime, rare, yearling, or the morticians occasional horror: a small miracle stopped short by a drunk driver, or the innocent victim of a drive–by shooting...

2 cups finely chopped very young human flesh
1 cup shredded cabbage
1 cup bean sprouts
5 sprigs green onion, finely chopped
5 cloves minced garlic
4–6 ounces bamboo shoots
Sherry
chicken broth
oil for deep frying (1 gallon)
Salt
pepper
soy & teriyaki
minced ginger, etc.
1 tablespoon cornstarch dissolved in a little cold water
1 egg beaten

Make the stuffing:

Marinate the flesh in a mixture of soy and teriyaki sauces
then stir fry in hot oil for till brown – about 1 minute, remove.

Stir–fry the vegetables.

Put the meat back into the wok and adjust the seasoning.

De–glaze with sherry, cooking off the alcohol.

Add broth (optional) cook a few more minutes.

Add the cornstarch, cook a few minutes till thick,
then place the stuffing into a colander and cool;

2 hours

Wrap the rolls:

Place 3 tablespoons of stuffing in the wrap, roll tightly –

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corner nearest you first, fold 2 side corners in,
wrap till remaining corner is left.

Brush with egg, seal, and allow to sit on the seal for
a few minutes.

Fry the rolls:

325° if using egg roll wraps, 350° for spring roll wraps.

Deep fry in peanut oil till crispy golden brown, drain on paper towels.

Lemon Neonate

Turkey serves just as well, and in fact even looks a bit like a
well-dressed baby. By the time you turn the child's breast into
cutlets, it will be indistinguishable. The taste of young human,