

Lula's Brew, the recipe

by Elizabeth O. Dulemba

Ingredients:

ear wax (olive oil)
1 zombie heart – diced (red bell pepper)
1 troll nose – diced (pablano pepper or small can of green chilies)
1 ball of mummy wrappings – diced (onion)
3 witch boogers – diced (garlic cloves)
1 lb. ground beast (your choice)
1 pouch of Uncle Pablo's ashes (taco seasoning mix)
1 pouch of crushed skull and bones (ranch salad seasoning mix)
1 28 oz. can of monster guts (crushed tomatoes)
1 15 oz. can of eyes of newt (pinto beans)
1 15 oz. can of moles from a bat's behind (black beans)
1 11 oz. can of mummy teeth (mexicorn)
1 8 oz. can of salamanders (cut green beans)
1–2 cups of werewolf saliva (chicken broth)
2 tbsp. of vinegar from rotten apples (apple cider vinegar)
salt and pepper to taste
Chopped fresh lichen or moss to garnish (parsley)
Optional: hollowed out pumpkin or cauldron for serving



To Prepare:

Drizzle the ear wax in a hot soup pan. Saute the next four ingredients for about 3 minutes. Add the ground beast. Saute until lightly browned and the screaming has stopped. Beat regularly so meat doesn't try to escape or clump up.

Add crushed skull and bones and Uncle Pablo's ashes. Stir, stir, stir. Cackle. Add canned items, werewolf saliva and vinegar.



Stir, stir, stir, cackle. Add salt and pepper to taste. Bring to a boil, then lower heat to a roiling, simmering, bubbling potion for about 40 minutes. Stir often and cackle more.

Serve in wooden bowls, a hollowed out pumpkin, or a black cauldron if you feel so inclined.

(Feed to friends and family to cast your spell.)
Enjoy!

