

You might have heard ...

... jackalopes are among the tastiest mythical beasts in the known universe.

If you don't believe me, just ask Uncle Ernie, Uncle Hugo, Gerald Flynn, and maybe even James Peters.

I spoke to Ernie – I wanted to get you a special treat for finishing the first season – and asked him if he could do me a little favor. He owed me one for something I did for him a few years back.

Grudgingly, the old dragon said yes, even though it might cost him a month's worth of breakfast – probably more, actually. You see, I asked him to steal a recipe from none other than Tess, the best Gryphon cook around.

And this wasn't just any recipe.

It was her award-winning “Jackalope Curry.”

It's so good it'll make a grown dragon cry.

Enjoy!

JACKALOPE CURRY

Ingredients

- 2 Cans of Mae Ploy Coconut Cream (NOT THE MILK--THE MILK MAKES THE CURRY 2ND-RATE)
- Your favorite curry paste (I use green, red, yellow, massaman, and panang--Ernie's favorite is Green)
- 4 Peeled Carrots
- 1/2 diced onion (RED or YELLOW works fine)
- 1 Bell Pepper
- 3 De-boned Jackalopes (if you're running short on Jackalopes, 3 large chicken breasts or pork cutlets will work too!)
- 4 Russet Potatoes (RED POTATOES are good too; and if you're feeling really adventurous, you can always use SWEET POTATOES)
- Table Salt
- White Sugar

Directions

1. Plug in your Instant Pot and put it on the generic "Pressure Cook" setting. Open up your 2 cans of coconut cream and dump them into the pot. Make sure you remember to use a rubber spatula to scrape as much of that coconutty goodness out of those cans. EVERY DROP COUNTS!
2. Get your preferred flavor of curry paste and follow this rule—for ever can of cream you are going to want to use 1 "baby-fist sized" dollup of curry paste. With the exception of Massaman curry, this will result in a medium to hot degree of spiciness for the curry. If you're fine with burning your face off, then you can cut the amount of curry paste you use in half.
3. The only exception here is with Massaman curry. Massaman curry is not spicy, so you can add the full 2 baby-fist sized glops of the paste and you won't have to worry about spiciness. If you want to add some spiciness to the Massaman, do the following—add 1 ½ baby-fist sized blobs of Massaman, and ½ to 1 full baby-fist sized glob of Red Curry Paste.
4. Stir the curry until it mixes entirely with the cream. Believe me when I write that you don't want a mouthful of curry paste when you're eating this—even with a bowl of rice. That will probably "burn you twice," at least that's what Uncle Ernie says.

5. Add the carrots, onions, diced Jackalope meat (or whatever meat you're using), and bell peppers. DO NOT ADD THE POTATOES YET!!! Then slap that lid on the pressure cooker and let the pot pressurize. Put the timer on zero, and as soon as the beeper goes off, manually de-pressurize your cooking device. If you happen to have cats, make sure they're in the same room, as they'll jump across the room as soon as the steam begins spewing out of the relief valve.
6. While the pressure cooker is building pressure, cook your potatoes in the microwave. I prefer to cook them to $\frac{3}{4}$ softness, because that makes cutting them easier. Once your spuds are cooked, cut them up and wait for the instant pot to finish up.
7. Once de-pressurized, pull the lid off and add the potatoes. Then, you have to do the most important part.
8. Grab the table salt and add 1.5 tablespoons. Then grab the white sugar and add three tablespoons. Mix until it's gone, and you'll have instant perfection in that Instant Pot of yours.

And there you have it.

Serve this stuff up with your favorite rice, eat it like a soup, or drink it up like a breakfast smoothie like Uncle Ernie.