



ARKHAM RECIPES 2024



TITLE: Grilled Octopus

TIME: 3 HRS

SERVES: 2-4

- 2 pounds fresh octopus, (baby, medium or large)
- olive oil
- 2 garlic cloves, roughly chopped
- Juice from 1 lemon
- salt and pepper to taste
- 1/2 tsp dried oregano
- 2 tsp chopped fresh parsley

Place octopus in a pot and cover with enough water. Bring to a boil. Boil for 40 minutes.

Remove octopus from hot water, rinse and place in a bowl. Drizzle with olive oil and add chopped garlic. Let it cool and rest at room temperature, for 30 minutes to 1 hour.

Preheat a gas grill to medium-high heat.

Slice octopus tentacles. Grill for 3-4 minutes per side, until charred.

Remove from heat and place in a bowl.

Drizzle with olive oil and add lemon juice. Season with salt and pepper. Sprinkle some oregano (optional) and parsley on top. You can also add some chopped garlic, too (optional).

Serve.



ARKHAM RECIPES 2024



TITLE: Takoyaki

TIME: 1.5 HR

SERVES: 4-6

- **Batter:**
 - 3 large eggs lightly beaten
 - 4.25 cups cold water
 - 2 tsp instant dashi
 - 2 tsp soy sauce
 - 1/2 tsp salt
 - 2.5 cups all purpose flour
- **Takoyaki Filling:**
 - 1/2 lb boiled octopus 0.5" cubed
 - 1 bunch green onions sliced
 - 1 cup tempura bits or rice krispies
- beni shoga/pickled ginger if desired
- shredded or cubed cheese if desired
- Takoyaki Toppings
- Japanese mayonnaise
- takoyaki sauce
- bonito flakes
- aonori or seaweed strips
- **Special Equipment:**
 - Takoyaki Pan

1. Mix batter in large bowl
2. Generously grease takoyaki pan
3. Fill each compartment with takoyaki batter and add boiled octopus
4. Once batter begins to become easy to move within the compartment, flip 90 degrees, uncooked batter should fill the exposed compartment.
5. Continue to rotate takoyaki within their compartments until cooked all the way through, they should become round balls of batter.
6. Serve with mayonnaise, takoyaki sauce, bonito flakes, nori



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TITLE: Cemetery Soup

TIME: 2 HR

SERVES: 6-8

- 1/2 lb chopped stew beef (small pieces)
- 1 tbsp vegetable oil
- 1 medium onion, chopped
- 1 cup sliced carrots
- 1 cup fresh green beans
- 1 cup fresh corn
- 6 cups beef bone broth
- 2 bay leaves
- 1 tbsp thyme
- 2/3 cup uncooked barley
- Salt and Pepper
- 2 cups potato, peeled and cubed

1. In a dutch oven (or soup pot), heat vegetable oil over medium heat.
2. Add stew beef and cook until just the outside edges are browned.
3. Remove beef from pan and add onions. (Do not wash)
4. Cook onions until they are soft (about 3-4 minutes).
5. Add carrots, green beans, and corn. Cook for about 3-4 more minutes until the vegetables have softened. (Don't overcook)
6. Add the beef, bone broth, bay leaves, thyme, barley, salt, and pepper.
7. Bring the soup to a boil.
8. Reduce heat to a simmer and cook for 30 minutes with the lid on.
9. Add potatoes.
10. Cook for 15 more minutes with the lid on or until potatoes are tender. Add a bit more salt to taste.
11. Serve.



ARKHAM RECIPES 2024



TITLE: Sea Salt Bourbon Caramels

TIME: 1 HR

SERVES: 6-8

- Nonstick vegetable oil spray
- 2 cups sugar
- 1/2 cup light corn syrup
- 1 14-ounce can sweetened condensed milk
- 1/2 cup (1 stick) unsalted butter, cut into small pieces
- 2 tablespoons bourbon
- 1/2 teaspoon kosher salt
- Flaky sea salt (such as Maldon)
- **Special Equipment**
- A candy thermometer

1. Lightly coat an 8x8" baking pan with nonstick spray and line with parchment paper, leaving a 2" overhang on 2 sides; spray parchment.
2. Bring sugar, corn syrup, and 1/2 cup water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally, until mixture turns a deep amber color, 8-10 minutes.
3. Remove pan from heat and whisk in sweetened condensed milk and butter (mixture will bubble vigorously) until smooth. Fit pan with thermometer and return to medium-low heat. Cook, whisking constantly, until thermometer registers 240 degrees F. Remove from heat and whisk in bourbon and kosher salt. Pour into prepared pan; let cool. Sprinkle caramel with sea salt, cut into 3/4" pieces, and wrap individually in parchment paper.
4. **DO AHEAD:** Caramels can be made 2 weeks ahead. Store wrapped tightly in plastic in airtight container at room temperature.



ARKHAM RECIPES 2024



TITLE: Hot Dog Sea Monster

TIME: 1 HR

SERVES: 6-8

- 8 leaves kale or Swiss chard (about 1 bunch), stems and ribs removed
 - 8 beef, turkey or chicken hot dogs (preferably a longer variety)
 - 1 (8.0-ounce) package crescent roll dough
 - 2 tablespoons yellow mustard
 - Sweet or dill pickle relish, for serving
 - Ketchup, for serving
1. Preheat the oven to 350F
 2. Using a paring knife, cut lengthwise through 1 end of each hot dog, about one-third of the way up.
 3. Rotate hot dogs and cut down perpendicularly to the first cut, to create four "tentacles" (these cut ends will curl up to look like tentacles when the hot dogs cook).
 4. Bring a large pot of water to a boil. Blanch kale leaves one or two at a time until pliable, 20 to 30 seconds. Transfer to a paper towel-lined baking sheet to drain well.
 5. Add hot dogs to the pot and simmer until "tentacles" curl and separate, 2 to 3 minutes.
 6. Cut each kale leaf into two or three long pieces and wrap them around each hot dog, weaving them through the "tentacles" On a clean surface, spread each piece of crescent roll dough with some of the mustard, top with a hot dog, and roll up snugly. Arrange on a parchment-paper-lined baking sheet and bake until puffed and golden brown, 16 to 18 minutes. (Bake a day or two in advance and reheat in a 300F oven until hot, if you like.)
 7. Using a paring knife, cut out slits for your sea monsters' eyes and mouths (or make slits and insert small pieces of the kale stems for eyes).
 8. Dot "tentacles" with relish "sea slime" and serve with ketchup for dipping.

