



## **WOLFMAN CULINARY CREATIONS**

### **Backwoods Recipes from His Campfire to Your Kitchen**

#### **BRAISED FROG LEGS**

8 large frog legs (Preferably from the Pemigewasset River)  
12 tablespoons butter  
1/4 cup chopped wild onions  
1/4 cup flour  
3/4 cup free range chicken bouillon  
1 1/4 cups stale bread crumbs  
1 teaspoon (foot squeezed) lemon juice

In large skillet over a campfire, melt 6 tablespoons butter and sauté onions until golden. Roll frog legs in flour and add to skillet, browning on both sides. Reduce heat and add bouillon. Cover skillet and cook for 10 minutes or until legs are tender. In separate pan, melt 6 tablespoons butter and sauté bread crumbs. Stir in lemon juice. Roll frog legs in bread-crumbs mixture to coat.

Serves: 4

#### **PORCUPINE STEW**

2 cups dried lima beans, soaked overnight in 1 1/2 quarts water  
1 medium porcupine (quilled), cut into serving-size pieces  
5 medium carrots, sliced with machete  
2 green bell peppers, chopped with dull axe  
1 medium onion, diced  
1 clove garlic  
2 bay leaves  
2 teaspoons rock salt  
1/4 teaspoon pepper, can substitute cayenne for that extra kick

Drain and rinse the soaked beans. Place the porcupine in a pot with the drained beans and add 1 1/4 quarts of fresh water to cover. Add the carrots, peppers, onion, garlic, bay leaves and salt and pepper. Simmer for 1 hour, adding more water if needed, until the porcupine is tender. Remove the bay leaves before serving.

Serves: 4



## KITTY LITTER CAKE

- 1 (18.25 ounce) package German (not Dutch) chocolate cake mix
- 1 (18.25 ounce) package white cake mix
- 2 (3.5 ounce) packages instant vanilla pudding mix
- 1 (12 ounce) package vanilla sandwich cookies
- 1 (12 ounce) package tootsie rolls

Prepare cake mixes and bake (in a wood burning oven) according to package directions (any size pan). Prepare pudding according to package directions and chill (in cave) until ready to assemble. Crumble sandwich cookies with hands.

When cakes are cooled, crumble them into a large bowl. Mix half of the cookie crumbs into the pudding, then mix with cake. You probably won't need all of the pudding. You want the cake to be just moist, not soggy.

Put cake mixture into kitty litter box.

Roll unwrapped tootsie rolls in hands until softened. Shape the ends so that they are no longer blunt, and curve the tootsie rolls slightly. Bury some tootsie rolls randomly in the cake and sprinkle with the other half of cookie crumbs.

For the perfect Wolfman dessert, serve with the pooper scooper!

