



# IRONFORGE RATIONS



SKILL LEVEL: Expert

PREP: 15 minutes

MAKES: 4-6 small servings

PAIRS WELL WITH: Beer

Simple, entirely satisfying, and perfect for when you need a quick meal on indefinite guard duty, Ironforge rations contain haggis and beer, the lunch of champions for over 1,000 years. This recipe is not for the faint-hearted, though it's especially popular with dwarves.

*2 tablespoons butter*

*2 to 3 shallots, thinly sliced*

*Pinch of salt*

*One 15-ounce can of haggis*

*1 tablespoon flour*

*One 12-ounce beer*

*4 to 6 slices rustic bread, toasted*

*1 cup shredded cheddar cheese*

*Salt and pepper, optional*

## 1. Melt the butter in a frying pan over medium heat.

Add the shallots and cook until they are soft and translucent. Add the salt and the haggis, breaking it up and spreading it around the pan until it is heated through. Work in the flour until it has been absorbed, then chase with around a third of the beer. The mixture should start forming into a sort of thick gravy. Depending on your preferences for consistency, add a little more of the beer for a looser texture.

## 2. Divide the haggis evenly between your slices of bread, top with cheddar cheese, and place under the broiler until the cheese has melted. Top with a pinch of salt and pepper to garnish, and enjoy!



# Resumo de World of Warcraft: The Official Cookbook

From Blizzard Entertainment comes "The World of Warcraft Cookbook," a delicious compendium of recipes inspired by the hit online game. Revitalize your raid group with Azeroth's most scrumptious treats. From a feast of Dirge's Kickin' Chimaerok Chops to fresh loaves of Mulgore Spice Bread, "World of Warcraft: The Official Cookbook" teaches you how to conjure up a plethora of foods inspired by Blizzard Entertainment's beloved fantasy multiplayer online role-playing game.

Featuring a sumptuous assortment of colorful recipes, this cookbook has something for everyone, whether you're an apprentice cook or a master chef, a veggie-loving druid or an orc hankering after Beer-Basted Boar Ribs.

This exquisitely delectable book also includes a few tasty recipes for brew, including Greatfather's Winter Ale, Junglevine Wine, and Winter Veil Egg Nog.

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