

# THE CARE AND FEEDING OF YOUR FAVORITE HELLHOUND



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In cooperation with



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# INTRODUCTION



Behold, for I am Lucifur, the Lord of Barkness, and this is my book of darkly delicious Hellhound inspired recipes. While I don't normally bother to participate in the day-to-day activities of my scare-giver, Hellen Die's work on the Necro Nom-nom-nomicon, I admit a certain amount of interest when those activities include anything I might potentially consume.

This entire book is comprised entirely of treats specifically created with the Hellhound in mind. To that end, all instructions are written with the idea that you (The Hellhound) shall be directing your minion (your scare-giver) to do the work for you. **Do not** allow them to rope you into making these yourself. That's what they're for.

Due to the somewhat delicate nature of some Hellhound physiologies, I have endeavored to make sure there are several gluten-free options as well as a paw-full of traditional wheat based munchies.

If you make something from this book, please share and tag me on social media so we can share it and celebrate you on my blog via the page [Minions on the Loose!](#)

Follow me (and Hellen) and the rest of my dark adventures on the following social media platforms:

Blog (for even more darkly delicious recipes): [www.eatthedead.com](http://www.eatthedead.com)

Instagram: [@necro\\_nomnomicon](#)

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If this book was forwarded to you by a friend, please consider visiting [www.eatthedead.com](http://www.eatthedead.com) where you'll find even more disgustingly delicious recipes, disturbingly brilliant DIY projects and downloadables to keep you busy all year round.

*Due to variations in ingredients, humidity, altitude, cooking temperatures, typos, errors, omissions, or individual cooking abilities, the outcome of any recipe you try is your responsibility and we cannot be held accountable for any errors that occur. Please use common sense when cooking.*

# BATTY WAMPUS BITES



These delicious little black bats do double duty as both a reward for well behaved Hellhounds as well as a quick and easy way to freshen breath.

## INGREDIENTS

- 2 Cups whole wheat flour
- 1 Cup dried oats
- 2 Tbsp. dried parsley, chopped
- 2 large room temperature eggs
- ½ Cup +2 Tbsp. warm water
- ½ Cup non-fat dry milk
- 1 Cup peanut butter
- ½ Tbsp. activated charcoal

**IF YOU HAVE A CONVENIENT SULFUR VENT HANDY, GOOD.** If not, have your minion preheat the oven to 350F/176C.

**IN A LARGE BOWL,** have your minion mix together the eggs and water until well combined. Supervise accordingly. Once sufficiently mixed, have your minion add the dry ingredients and continue to mix until a thick, black dough is formed.

**OBSERVE YOUR MINION** as they turn said dough out onto a smooth surface and roll to approximately 1/2 inch thickness. Require proof of deliciousness of dough by requiring a small sample taste-test.

**ORDER YOUR MINION TO CUT OUT YOUR TREATS FROM THE DOUGH.** As these are Battywampus bites, it is required that they are bat-shaped.

**INSTRUCT YOUR MINION** to place the uncooked Battywampus treats onto a parchment lined baking pan and transfer to sulfur vent (or oven, if your minion is a plebian) for approximately 30 minutes or until firm to the touch.

**RETIRE TO THE FIREPLACE AND CONTEMPLATE** your powers and the pitiful lives of all those around you while you wait for your treats to cook.

**ONCE YOUR BATTYWAMPUS BITES HAVE COOKED,** remove from the oven and allow to cool.

**DEMAND TO BE HAND FED** at least one as a verification of their tastiness. Remaining Battywampus bites may be stored in an airtight container for up to two weeks...but I doubt they'll last that long.

# PUMPKIN YUM—YUMS



While these yum-yums might look adorable, they pack a serious punch of healthy pumpkin. Crispy and crunchy, these tiny treats are a cross between a cookie and a cracker.

## INGREDIENTS

- One 15-oz can of pumpkin puree (NOT pumpkin pie filling.)
- $\frac{3}{4}$  Cup dry, uncooked Cream of Rice
- $\frac{1}{2}$  Cup non-fat dry milk
- 1 Tbsp. cinnamon
- Flour for dusting

**HAVE YOUR MINION STOKE THE FIRES OF HELL TO ROARING.** If fires of hell are not available, have your minion preheat the oven to 350F/176C.

**IN A LARGE BOWL,** have your minion mix together the Cream of Rice, dry milk and cinnamon. Have your minion add in the pumpkin puree and mix to combine until a thick dough forms.

**OBSERVE YOUR MINION** as they turn said dough out onto a lightly floured surface and knead until smooth.

**ORDER YOUR MINION TO** roll out the dough until approximately  $\frac{1}{2}$  inch thick. Direct them to cut out small 1" pumpkins from the dough using an appropriate shaped cookie cutter. To prevent the yum-yums from puffing up too much during cooking, have your minion prick the surface lightly with a fork. For rounder, pumpkin shaped treats, skip the fork pricking and let them puff up.

**INSTRUCT YOUR MINION** to place the uncooked pumpkin yum-yum treats onto a parchment lined baking pan and transfer to the Hellfires (or oven, if your minion is a plebian) for approximately 30 minutes or until firm to the touch.

**RETIRE TO THE FIREPLACE AND LAUGH** quietly to yourself about the futility of humankind as you wait for your treats to cook.

**ONCE YOUR PUMPKIN YUM-YUMS HAVE COOKED,** remove from the oven and allow to cool.

**DEMAND TO BE HAND FED** at least one as a verification of their tastiness. Remaining pumpkin yum-yums may be stored in an airtight container for up to two weeks...but I doubt they'll last that long.



# BONE CRUNCHIES



These tasty skull shaped cookies are stuffed full of delicious bacony goodness and are an extra special treat for very best Hellhounds. Be aware that because these are so rich, they should be served in moderation.

## INGREDIENTS

- 3 pieces of bacon, precooked and chopped
- 1 egg
- ½ Cup peanut butter
- ¼ Cup beef or chicken broth
- 1 Cup whole wheat flour
- ½ Cup cooked oats
- 1 Tbsp. honey

**COMMAND YOUR MINION TO STOKE THE FIRES OF HELL.** If the fires of Hell are not available, have your minion preheat the oven to 300F/148C.

**IN A LARGE BOWL,** have your minion mix together all the ingredients, mixing continuously until a thick, crumbly dough is formed.

**DEMAND YOUR MINION** turn said dough out onto a lightly floured surface and force them to roll the dough out into a sheet ½ inch thick.

**USING A SULL OR BONE SHAPED COOKIE CUTTER,** have your minion stamp out as many bone crunchies as the dough will allow.

**INSTRUCT YOUR MINION** to place the uncooked bone crunchies onto a parchment lined baking pan and transfer to the Hellfire(or oven, if your minion is a plebian) for approximately 20-25 minutes or until golden.

**FORCE YOUR MINION TO RUB YOUR BELLY** for the time you must wait for your bone crunchies to cook. Alternately, you may also demand butt-scratchies, fetch, or any other leisure activity you wish.

**ONCE YOUR BONE CRUNCHIES HAVE COOKED,** remove from the oven and allow to cool.

**DEMAND TO BE HAND FED** at least one as a verification of their tastiness. Remaining bone crunchies may be stored in an airtight container for up to two weeks...but I doubt they'll last that long.

# COLD HEARTED YOGURT POPS



It can get hot in the underworld, which is why these frosty treats are a great way to stay cool. Be warned, however, that they do melt quickly, and are best consumed on a hard, non-staining surface.

## INGREDIENTS

- One 16-oz container plain unflavored yogurt
- 3 Tbsp. peanut butter
- 1 Large ripe banana, sliced
- 1 Tbsp. honey
- 1 Tbsp. beet juice

**DEMAND YOUR MINION PLACE ALL INGREDIENTS**, except the beet juice, into a food processor or blender.

**HAVE YOUR MINION PULSE THE INGREDIENTS** until smooth and creamy.

**DIVIDE THE RESULTING MIXTURE** into two bowls, with  $\frac{1}{4}$  in one bowl and  $\frac{3}{4}$  in another.

**COMMAND YOUR MINION TO ADD THE BEET JUICE** to the larger bowl. It should turn the resulting mixture a deep, bloody red.

**INSTRUCT YOUR MINION** to carefully spoon a small amount of the white yogurt mixture into a anatomically correct heart mold, being careful to focus on areas like fatty tissue and veining.

**WAIT FOR HELL TO FREEZE OVER.** If you don't have that long, have your minion utilize their freezer. Place the silicone mold into the freezer for 5-10 minutes or until the white yogurt is solid.

**DEMAND YOUR MINION** spoon red yogurt mixture into the rest of the mold, filling it to the top and covering the white yogurt mixture.

**ORDER YOUR MINION TO RETURN THE MOLD** to the freezer for at least 2 hours or until solid.

**SPEND THAT TIME WAITING** in quiet contemplation of world domination and absolute power.

**ONCE FROZEN, HAVE YOUR MINION** pop the heart treats from the mold and hand feed you one for quality control. The remaining treats may be stored in the freezer in an airtight container.

# YELLOW BELLIED LILY LIVERS



It's a scientific fact that the livers of cowards taste the best, which is why this recipe calls for only the finest yellow bellied lily livers. If you're unable to secure the liver of a true coward, substituting any other liver is also acceptable.

## INGREDIENTS

- 1 Lb. liver, raw
- 1 Egg
- 1 1/4 Cup potato flakes
- 1/2 Cup beef broth

**HAVE YOUR MINION FAN THE FIRES OF HELL** to a toasty 400°F/204°C

**USING A BLADE AS SHARP AS YOUR SENSE OF HUMOR**, have your minion dice the liver in to 1" pieces.

**DEMAND THAT YOUR MINION** place the diced liver bits, egg and potato flakes into a food processor and pulse until smooth. The paste should be thick but watery enough to spread smoothly using a spatula. Have your minion drizzle in enough of the beef broth to create an almost milkshake like consistency.

**COMMAND YOUR MINION** to spread the liver puree into a well greased 13"x9" pan and slide that into the pits of hell (or the oven).

**DEMAND BELLY RUBS** from your minion for a solid 25 minutes while the liver treats bake.

**ORDER YOUR MINION** to allow the treats to cool on a wire rack for 5 minutes before inverting the pan and turning the entire slab of liver deliciousness out onto the rack. Allow to cool fully.

**WHEN THE TREATS ARE COOL, SUPERVISE YOUR MINION** while they cut the liver treats into bite sized squares. Demand to be hand fed at least one immediately to ensure they are up to your particular standards.

**STORE UNEATEN TREATS** in an airtight container in the fridge for up to 3 weeks, or in the freezer for up to 2 months (thaw before eating so you don't run the risk of chipping a fang.)

# CARNIVORE CHEWIES



This recipe is so easy and the effort to make it so simple, that there's no excuse not to have a steady supply on hand for all well behaved Hellhounds at all times.

## INGREDIENTS

- 1 Chicken breast

**COMMAND YOUR MINION** to stoke the sulfur pits to a balmy 170F/76C.

**HAVE YOUR MINION** carefully slice the chicken breast into thin strips approximately 1/4" thick using a blade as keenly honed as your disgust for the overall plight of humanity.

**COMMAND YOUR MINION** to place the strips of sliced chicken breast onto a parchment lined baking tray.

**ORDER YOUR MINION TO SLIDE** the tray of chicken strips into the sulfur pit (or oven, if you're roughing it with a substandard minion)\* for approximately 6 hours.

**CAREFULLY INSPECT THE CHICKEN** strips periodically to ensure they are drying out evenly. You will know they are done when the strips turn semi-translucent and are no longer shiny. Allow to cool fully.

**DEMAND TO BE HAND FED** at least one to ensure they are up to your particular standards.

**STORE UNEATEN TREATS** in an airtight container in the fridge for up to 3 weeks, or in the freezer for up to 2 months (thaw before eating so you don't run the risk of chipping a fang.)

\*May also be made in a dehydrator at the same temperature (170F/76C) if your minion has access to one.



# HELLHOUND GHOUL—ASH



This ghoulish is a tasty way to fill your favorite Hellhound's empty belly. Use as a stand alone food or as a delicious companion to spice up dry kibble. Feel free to substitute any desired protein for the ground beef. Serve warm or cold.

## INGREDIENTS

- 2 ½ Cups no/lo sodium chicken broth
- 1 Cup brown rice
- 1 Lb ground beef
- 2 Cups cubed sweet potato
- 1 Lb Frozen peas and carrots
- 1 Egg, mixed
- 1 Tbsp. lard

**COMMAND YOUR MINION** to gently place chicken broth, rice, beef, sweet potato, egg and vegetables into an appropriately sized thermal vent (if you're stuck with a peasant for a minion with no access to vents, feel free to have them substitute their slow cooker).

**INSTRUCT YOUR MINION** Set the temperature to low and command your minion to cook the ghoulish for 6 hours, stirring occasionally.

**SUPERVISE YOUR MINION AS THEY** remove the ghoulish from the slow cooker, again stirring the beef into the rice and veggie mixture until well combined.

**WHILE THE GHOUL-ASH IS STILL HOT**, demand your minion add in the lard and mix well.

**CAREFULLY OBSERVE AS YOUR MINION** places the finished ghoulish into a covered container and have them put it into the fridge for up to five days or freeze in single-serve portions for up to one month.

# THE HAND THAT FEEDS YOU



They say you should never bite the hand that feeds you, but when it tastes this damn good and includes healthy ingredients like whole hardboiled eggs and fresh ground beef, it's hard to resist a nibble (or two). Should you desire a change of taste and a lower fat version, feel free to substitute lean ground turkey or ground chicken for the ground beef.

## INGREDIENTS

- 1 Lb. ground beef
- 2 Eggs, beaten
- 2 Eggs, hardboiled and peeled
- ½ Cup quick oats
- 1 Cup peas and carrots mix

**HAVE YOUR MINION** stoke the fires of hell to a toasty 350°F/176°C

**INSTRUCT YOUR MINION** to combine the ground beef, beaten eggs, oats and vegetables into a thick paste.

**DEMAND THAT YOUR MINION** form a thin, hand shaped layer of beef mixture on a baking tray.

**SUPERVISE YOUR MINION** as they gently press in the two hard boiled eggs end to end into the wrist section of the meat mixture hand.

**COMAND YOUR MINION** to pile up the rest of the meat mixture over the hard boiled eggs, creating a three-dimensional hand shape.

**ORDER YOUR MINION** to place the hand shaped meatloaf into the fires of hell (or oven, you peasant) and demand belly rubs for the next 45 minutes while the meatloaf bakes.

**CAREFULLY OBSERVE** as your minion removes the baked meatloaf from the fires of hell and allow to cool completely.

**INSIST YOUR MINION** serve you a slice of meatloaf for quality control purposes.

**DEMAND YOUR MINION** store uneaten meatloaf in the fridge for up to 4 days or the freezer for up to 1 month.

# FANGSGIVING CELEBRATION CAKE



There are plenty of reasons to celebrate milestones in any Hellhound's busy lives and this cake is the perfect way to make any occasion a special one. Made with tasty peanut butter and sweet pumpkin puree, it's a tempting sugar free treat even a minion might enjoy!

## INGREDIENTS

- 1 Cup white or whole wheat flour
- 1 Tsp. baking soda
- ¼ cup peanut butter
- ¼ cup vegetable oil
- ½ cup applesauce
- ½ cup pumpkin puree (not pumpkin pie filling)
- 1 tsp vanilla
- 1/3 cup honey
- 1 egg
- 1 Tablespoon activated charcoal powder

**OBSERVE AS YOUR MINION** fans the fires of Hell to a crispy 350 °F /180 °C.

**SUPERVISE YOUR MINION** as they mix together flour and baking soda.

**ONCE COMBINED, DEMAND YOUR MINION** add the remaining ingredients and mix well.

**INSTRUCT YOUR MINION TO** pour the batter into a small round pan and bake for 25-30 minutes.

**ONCE THE CAKE IS BAKED,** demand your minion allow it to fully cool before turning out on a wire rack and moving onto the frosting stage (next page).

### **FROSTING:**

- 1/2 cup plain Greek yogurt
- 1/4 cup peanut butter
- 1 tsp cinnamon
- 1 Tbsp. beet juice

**OBSERVE AS YOUR MINION** mixes together the yogurt, peanut butter, cinnamon and beet juice until well combined.

**SUPERVISE YOUR MINION** as they use this mixture to frost your now cooled Fangsgiving cake.

### **TEETH:**

- 1 Cup white yogurt chips

**INSTRUCT YOUR MINION** to carefully melt the yogurt chips by microwaving in 30 second bursts and stirring until smooth.

**ON A PIECE OF PARCHMENT PAPER**, watch your minion carefully pipe out sharp yogurt chip “teeth” and allow to cool.

**SUPERVISE YOUR MINION** as they carefully peel the now cooled yogurt chip teeth off of the parchment paper and press them into the outer edge of your now frosted Fangsgiving cake.

# BONE APPETITE

