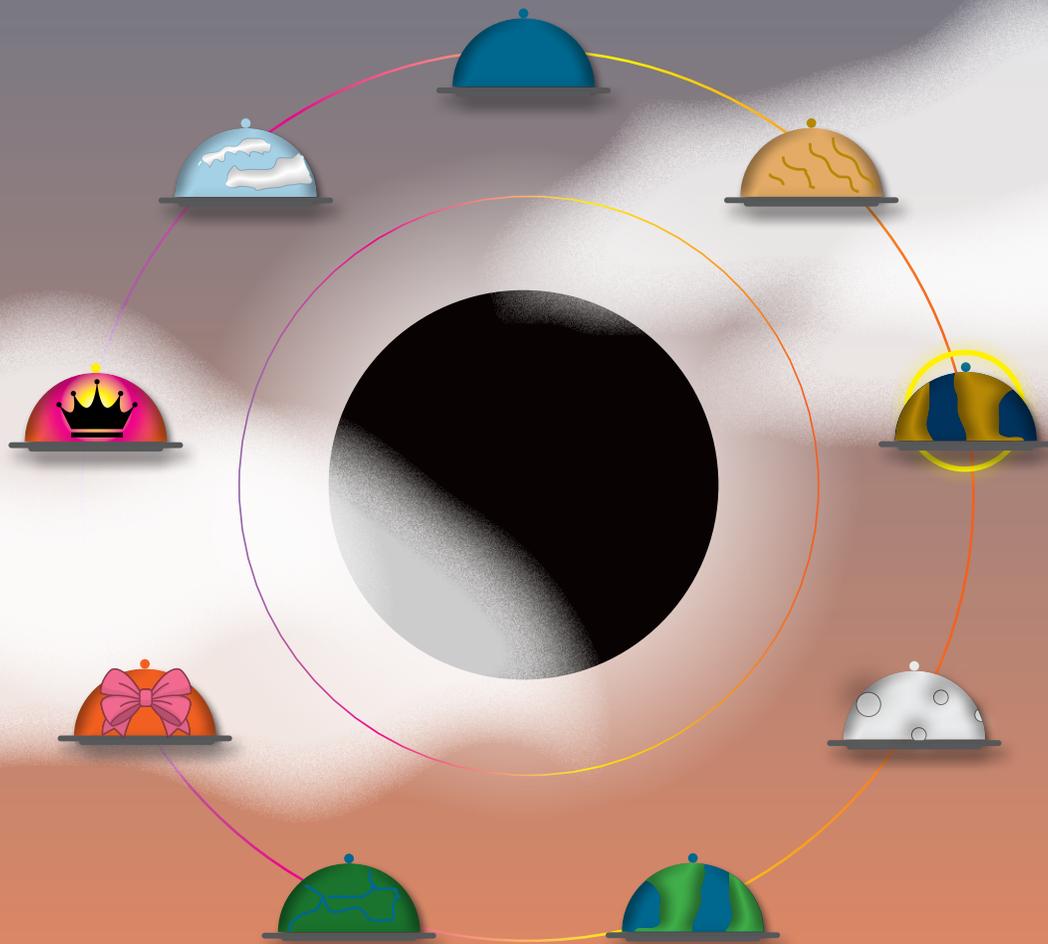
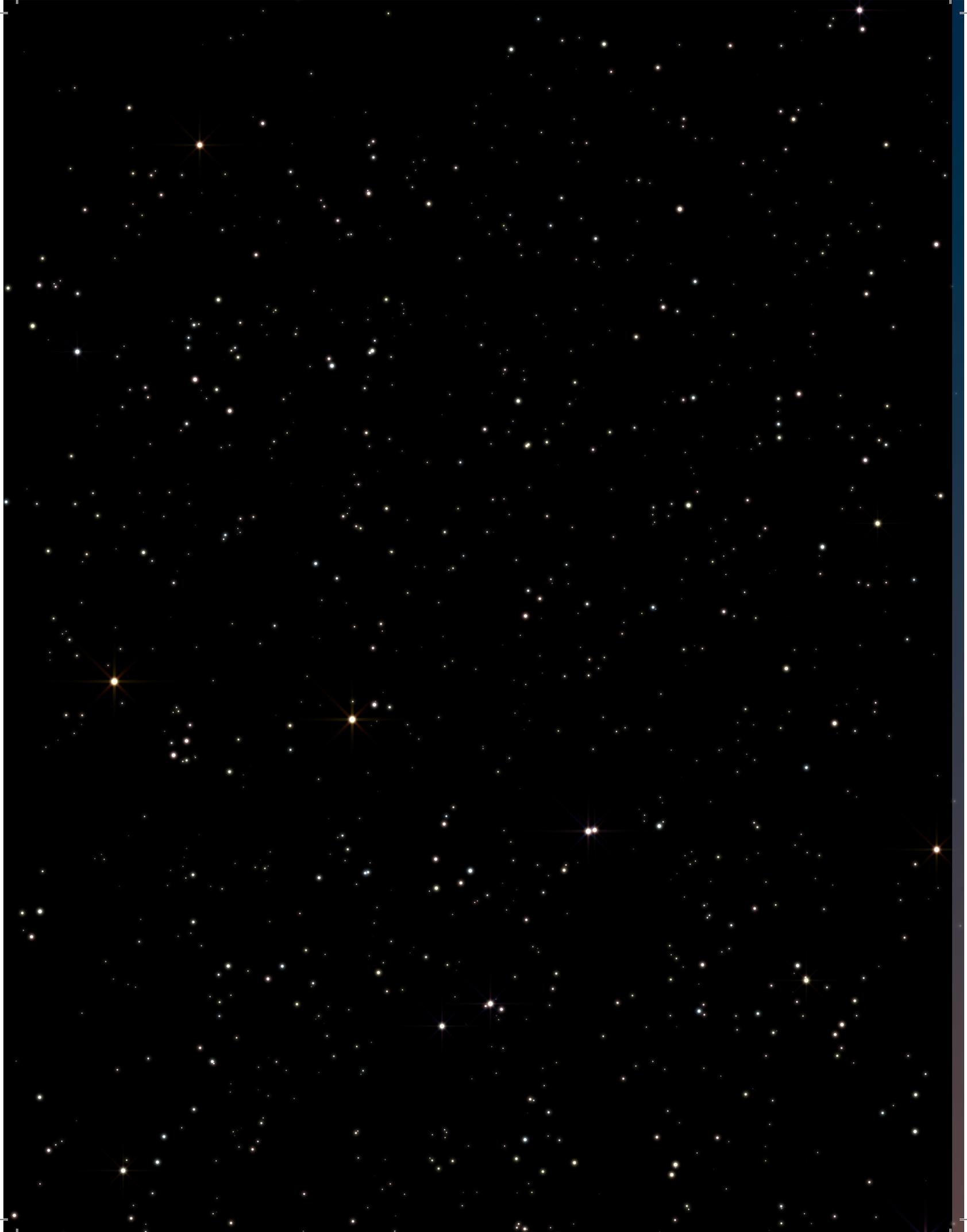


FRIENDS AT THE DINNER TABLE



UNOFFICIAL

TWILIGHT MIRAGE COOKBOOK



DISCLAIMERS

1. This work claims no affiliation with any properties associated with Friends at the Table.
2. The Unofficial Twilight Mirage Cookbook is a free project and claims no ownership of any licensed materials.
3. Measurements, cook times, and serving sizes may vary due to a variety of factors. This is also the work of an experienced individual, not an accredited culinary expert.
4. The reader should carefully review all listed ingredients and use good judgment as a general food safety rule. You are responsible for doing associated research regarding allergens, food safety, best practices, etc. Market withdrawals and safety alert information can be found at <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>
5. Recipes that can be done with entirely vegan ingredients and remain generally the same are marked with a **V**. Most of these recipes were tested without dairy ingredients. For baking, I find Red Mill powdered egg substitute to be the best. Earth Balance vegan butter has never failed me. Oatly oat milk has also never failed me. If you have specific questions about making a recipe allergen-sensitive, please let me know via the contact information at the end of the cookbook.

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the sky reflected in mirrors' LAVENDER SPACE CHURROS

V

30 Mins

"I remember three things about the day Gumption died, and two of them are the churros I had at Compusre's Coliseum."

-Genesis Martinaise of the Beloved Coaster

INGREDIENTS

- 1 TBSP lavender simple syrup (you can buy this at your local natural grocer, or you can make simple syrup a la Brandy Magnificent and add 1 TSP lavender extract)
- 1 TBSP granulated sugar + a generous pour into a shallow implement for churro dredging
- 1 CUP all purpose flour
- 1 ½ to 2 quarts of vegetable oil for frying
- 1 TBSP coconut oil
- 1 pinch salt
- generous pour of powdered cinnamon
- generous sprinkle of culinary-grade dried lavender

SUPPLIES

- Stand mixer (recommended, but not required)
- Large stock pot or 4+” deep frying pan
- Piping bags (silicone or some other heat-resistant material recommended, but not required)
- Medium-to-large star piping tip
- Kitchen thermometer

Makes about 10 medium-sized churros.
Measure with reverence for the Cadent.

1. Set your water, simple syrup and coconut oil to heat and bring them to a boil.
2. While your water heats up, start heating up your oil as well. Unlike other recipes in this cook-book, this recipe requires pretty accurate and attentive regard for oil temperature, so it's pretty important you keep an eye on this. You want it to stay between 360-375 degrees Fahrenheit when you're frying.
3. If you are using a plastic piping bag, skip heating the oil until after you have your batter all formed up.
4. Once your water and coconut oil are at a rolling boil, cut the heat and take the pan off the burner.
5. Mix all your dry ingredients in a large, heat safe mixing bowl.
6. It's recommended you use a stand mixer here, but an automatic hand mixer or mixing spoon will work here either—you're going to pour the hot mixture into the dry ingredients, continually stirring until you get a steaming, smooth lump of batter. It should be very solid, but have a lot of give to it.
7. If you have a thin plastic piping bag or are using a ziploc bag, it's recommended you let the batter sit for about 20 minutes before moving on to the next step. Start heating your oil about six minutes before you're ready to start frying.
8. Into a long, shallow bowl, our a good amount of sugar and enough cinnamon that stirring

everything together visibly discolors the sugar. Then add a nice, generous glug of dried lavender. Use your heart. Empyrean is with you (kinda). Mix that all together and set somewhere near your stovetop.

9. Working carefully if your batter is still hot, shove it into the piping bag. It should be as easy as putting a tennis ball in its tube. If your batter is much runnier than that, you might consider adding extra flour.
10. Squeeze batter out into the oil in strips of your desired length, cutting it with scissors or running it up against the edge of the pot when you're satisfied. Work in very small batches—churros love to drift together in the oil, like some kind of... resonant orbit...
11. NOTE: reminder—it's very important you don't let the oil go over 375. You run the risk of cooked outsides with doughy insides.
12. When taking churros out of the oil, they should be golden brown and crispy. Let them drip a little bit, then throw them right from the oil into the sugar/cinnamon/lavender mixture. Coat them evenly, then place them on a cooling rack and tap them with the back of the fork a few times, rotating them to get excess clumps of sugar mixture off.. If you don't have a cooling rack, a paper towel-lined plate will work, and just toss them around in a sifter for a second.
13. HOT TIP: take some melted chocolate a la the Castlerose Agency's recipe and make this a fucking party.



castlerose agency's PRE-ASSASSINATION HOT CHOCOLATE

V

30 Mins

"Our process is our branding. But this hot chocolate is like... also our branding."

-Miss' Castlerose

INGREDIENTS

- 1 TBSP coconut oil
- 1 CUP water
- ½ CUP powdered chipotle pepper or, preferably, RED chile powder (jarred chili powder you keep in your spice rack is NOT the same. You can find this in bulk food sections at natural grocery stores, or if you're privileged to live in the Southwest, your local farmer's market will have the most banging shit you've ever had in your life.)
- 1 generous CUP DARK chocolate melting nibs
- 2 CUPS preferred milk alternative NOTE: while milk is an option if used carefully, I prefer oat milk or almond milk, as it seizes and curdles less easily in contact with acid and heat. You can also use water!
- 1 graham cracker
- Whipped cream (a personally preferable amount per hot chocolate)

SUPPLIES

- Small saucepans (2, or even 3 if you want to make everything at once)
 - Heat safe glass bowl or double boiler
- Chile recipe makes about 10-15 servings depending on preferred spice level. Hot chocolate recipe makes 2 servings at a time.

1. Heat coconut oil and water over medium-high heat until it starts to simmer.
2. Immediately turn the heat to very low and add the chile powder, whisking constantly. You should end up with a thick, gravy-like substance pretty quickly. This may be a multitude of different colors from bright red to extremely dark red depending on the type of powder you use.
3. Sidebar-you've just made chile rojo. Put that shit on everything, it's the greatest condiment/food base in all of human history. If you're preparing it with something savory in mind, like chilaquiles or a burrito, you can use chicken stock instead of water.
4. Get your chocolate-melting setup together. You want two implements that are both heat safe—classically for me, a medium saucepan and a pyrex bowl—such that one implement can fit inside the other one without touching the bottom. You basically want it so that the bottom of the top implement touches boiling water, but doesn't get submerged, and doesn't splash it everywhere. Or shatter.
5. Bring the water of said installment to a rolling boil. Making sure the heat is set to low, with the upper implement in the water and nice and hot, add a small dollop of coconut oil or butter to the bowl and spread it around a little bit, then dump your chocolate nibs in.
6. While that's happening, also heat up your milk in a separate saucepan on low. You don't want any bubbles forming. Just leave it like that until it's vaguely steaming, stirring occasionally. If you've gotten any accumulation or lumps whatsoever, it's gotten too hot.

7. Stir your chocolate pretty much constantly until its smooth and velvety. Being careful of the heat and the water, lift the melted chocolate bowl off the double boiler and pour it slowly into the milk, whisking constantly. You can do this while the milk is heating up, too. It'll all come together eventually.
8. Stir a bunch until it's all incorporated.
9. Add anywhere from $\frac{1}{4}$ TSP to 1 TSP of chile rojo into each mug, pour the hot chocolate over it, and stir viciously until it's all blended together. CAUTION: this depends again on the variety of powder you used, but this has the propensity to be EXTREMELY SPICY! Be very careful and add more if you want, but start very small.
10. Top with marshmallow, whipped cream, and a half a graham cracker.



qui'err FIRST CONTACT GUMBO

90 Mins

"The first thing you need to know about the Twilight Mirage nowadays is that crab is illegal. Carcinization was deemed dystopic by the Divine Vigilance, which, despite its name, is mostly about determining what is and isn't a spider. The celery thing is different. Don't ask."

-Janey Erannia

INGREDIENTS

- Olive oil
- 8 CUPS stock
- 1 yellow onion
- 1 6.5oz can clams
- 1 CUP okra
- 4 green onions
- 1 TBSP fish sauce
- 2 pounds shrimp
- 2 large andouille sausages
- 3 large carrots
- 2 yellow bell peppers
- 1 jalapeno
- 1 CUP vegetable oil
- 1 CUP+ flour
- 2 TBSP file powder
- 1 TBSP fish sauce
- 1 TBSP black pepper
- 1/2 TBSP seasoned salt
- Generous table salt

SUPPLIES

- Dutch oven or large stock pot

Feeds 6.

1. Heat a generous amount of oil in your dutch oven on medium and cut your sausage into coins.
2. Brown the sausage on both sides, then add the shrimp. Cook that until the shrimp just starts to turn pink—you don't want it cooked all the way yet. Put the meat in a bowl, turn your heat down to low. Remove the pot from the burner for a moment.
3. Add 1 cup of vegetable oil to the pot and let it heat a little bit. Using a stiff, non-metal implement (wood is best), gently scrape the sausage and shrimp leavings into the oil. You won't get them all—you just want to start the incorporation process.
4. Put the pot back on the burner, making sure it's still set on low. Add your flour VERY gradually while whisking quickly, but gently. Once all the flour is incorporated, you can relax on the whisking, but make sure to agitate it extremely frequently—every 30 seconds, or so.
5. Continue to brown your roux. You can get away with cranking the heat up a LITTLE BIT, but not all the way to medium. In the Counter/WEIGHT Cookbook, we made a blonde roux, but we're going for the opposite here. You want this thing to be a roiling, thick mass of molasses. Patience is key!
6. Once you have a brown sludge in your pot (it should not be sticking to anything), add your carrots, onion, and bell pepper. Stir generously, making sure the vegetables are fully coated.

7. Start adding the rest of your vegetables and dry ingredients. Drain and add the clams, too.
8. Add the vegetable stock, then turn the heat up to medium.
9. Add your spices and the fish sauce, stirring once again to be sure it's incorporated. Once you get a boil going, reduce the heat to low again. After about half an hour, add your shrimp and sausage combo back in. Stir that up, then give it another 8 or so minutes to cook the shrimp all the way through.
10. Serve with rice—I prefer brown rice with gumbo, but Quire loves all the rice grown in its fields equally. Some beans, though... keep that SHIT on Seneschal's Brace.



greel kerney ALLOCOLOGY MYSTERY COOKIE

1 week
+
1hr

"I'd like to personally apologize to anyone who makes baked goods based on the show."

-Art Martinez-Tebble (a real quote from the show)

INGREDIENTS

- 1 CUP flour
- ½ CUP coconut oil
- 4 eggs
- ¼ CUP granulated sugar
- ¼ TSP baking powder
- ½ TSP salt + a significant amount more
- ¼ CUP lukewarm water
- ~1 TBSP everything bagel seasoning
- ~1 TBSP roasted sesame seeds

SUPPLIES

- Baking sheet

Makes about 10 cookies

1. The first thing you're going to do is give your eggs a little bed. Fill a very shallow container (that you can still fit a seal or lid on) about halfway with your choice of fine salt.
2. With 3 eggs, carefully separate the yolks from the whites.
3. Place the yolks ONLY onto the salt. If you want to be extra cute, you can make little divots with a spoon to make sure the yolks stay put even if they burst. Greel Kerney is not extra cute.
4. Fill the container up with more salt such that the egg yolks are just about covered. You want to be able to still tell there's something other than salt in there, but you don't want big yellow parts exposed.
5. Leave those in the fridge for at least 24 hours, preferably up to a week.
6. When the time, dig your yolks out of the salt. They should be very sticky and solid, but quite malleable. Using a mesh strainer or just your hands, gently rinse the excess salt off of them and place them in a small mixing bowl. Mash them with a fork until they're basically an orangey paste. This will be kind of annoying, as they are extremely clingy. Do it anyway.
7. Incorporate your coconut oil and sugar. Aggressively whip this into shape. It should look vaguely like cheesy mashed potatoes and your yolks should be incorporated. Set this aside for a moment.
8. Add all of the other ingredients EXCEPT the water to a large mixing bowl, then scoop your fluffy mound mixture into it and mix aggressively. Add the water when you've basically got a clumpy powder. Greel Kerney used a stand mixer. It should come together as a very soft, but coherent, dough.
9. Cover and refrigerate this for at least a half hour.
10. Preheat oven to 325F.

11. Remove from the refrigerator and, either with your fingers or a small spoon, make dough balls about the diameter of a dollar coin. You can go bigger or smaller, just be sure to keep an eye on your baking times.
12. Place your dough balls about 2 inches apart on a foil lined, parchment lined, or sprayed down baking sheet. Use the palm of your (clean) hand to smash them down just a hair. They'll spread the rest on their own.
13. Make an egg wash (drop your fourth egg into a small bowl or mug with a splash of water and stir it vigorously). Brush the tops of your cookies, then sprinkle on some more everything bagel seasoning.
14. Bake for about 25 minutes. Double check them at the 20 minute mark--Skein's culinary academics have found that this recipe is a little bit whimsical on this front. When they're golden brown, they're good to go.



concrete town

ARNOLD PALMER | BRANDY MAGNIFICENT

V

2 hrs

"Yes, I have an attachment that lets me drink it through the mask. Yes, I have a holster for it. Any other questions?"

-Cat's Cradle

INGREDIENTS

- Choice of iced tea (Concrete Town does not endorse lipton. Krsshht.)
 - 1 CUP sugar
 - 1 CUP water + 6 separate cups of ice water
 - 8 large lemons, OR 2 cups of lemon juice.
- Unlike the Beloved, Concrete Town is HAND SQUEEZING. But you don't have to. Baby.
- For a Brandy Magnificent: choice of Brandy (don't spend crazy money on brandy.) 2oz brandy per 8oz glass of Arnie Palms.

SUPPLIES

- Hand juicer
- Large jar or pitcher
- Mesh strainer

Feeds 6.

1. Put your sugar and 1 cup of water in a small saucepan and bring to a boil, stirring frequently until the sugar dissolves. Give it a minute or so more for safety, then bring it off the heat and let it cool completely. You should end up with a mostly clear, but slightly amber-tinged sluce. This is called simple syrup and if you knew that already, great!
2. Make your iced tea according to its instructions—I usually make a quart at a time.
3. Juice all your lemons. Be strong. If you have pre-squeezed juice, maybe put on an episode of On the Shoulders of Giants, a giant robot power hour discussing mechs across media, their stories, and why we love them.
4. When your simple syrup has cooled down, combine it with your lemon juice and your ice water. Congratulations, you just made lemonade! Something something optimism. Nobody in the Twilight Mirage likes their homemade 'made made in the same way—feel free to experiment with your proportions here. The Concrete Town Particulars find that these proportions create an optimal amounts of tartness without too much sweetness.
5. 3 oz of lemonade, 3oz of iced tea, and ice go in an 8oz glass. You can screw with the proportions, obviously, but Cat's Cradle will judge you.



rainbow heaven JELLYFRUIT

V

15-20 mins
+overnight

"It comes from the ground."

-Everyone

INGREDIENTS

- 2-3 generous CUPS frozen mango chunks
- 1 generous CUPS frozen raspberries
- 1 8oz can heavy coconut cream
- 1 CUP orange juice
- 1 CUP red jell-o prepared, chilled, and set according to its instructions

SUPPLIES

- Large blender
- Boba straw (optional-though, without one, it's better off you drink directly from a glass or use a spoon)

Feeds 6.

1. Place everything but the jell-o in your blender and let 'er rip. You can add more orange juice, coconut milk, or even brandy if you want a slightly thinner texture.
2. Once you have a smoothie prepared, take around a third of a cup of jell-o at a time and cut it up pretty thinly. Look-this is the Twilight Mirage. Just do it. Imagine your hands have mouths.
3. You should have a nice layer of red sluce to top with smoothie. Stick a boba straw in and go at it.



olympic diner

'SOME KIND OF BURGER' & DISCO FRIES

V

90 mins

"YEAH, SO THIS USED TO BE DARE FOOD LIKE WE WOULD JUST MAKE A PASTE AND DARE EACH OTHER TO EAT IT BUT THEN WE HAD TO MAKE IT TASTE GOOD BECAUSE WE HAVE A BUNCH OF RANDOM FOOD RIGHT NOW. OH, I DON'T HAVE TO YELL? SORRY."

-Buddhism Scarlet, head chef at Ark-en-Ciel (12)

INGREDIENTS

- 2 Large Russet Potatoes
- 1 Large White Sweet Potato
- 1 Large Sweet Potato
- Approx ¼ gallon vegetable oil (whatever fills a pot you can submerge your potatoes in about halfway)
- Salt
- Shredded cheddar cheese (preferably shredded from a block)
- ¼ tsp, or a meager squirt of lime juice
- 1 TBSP Momofuku or Apostolosian Chili Crisp
- 1 CUP lentils
- 2 TSP soy sauce
- 5-6 decently sized baby bella mushrooms
- 1 15 oz can of black beans
- 1 egg
- 1 medium carrot
- 1 CUP densely packed spinach
- 4 green onions
- 3rd/ CUP fresh parsley
- ½ CUP chopped unsalted walnuts
- ¾ CUP panko breadcrumbs
- 3 medium garlic cloves or 3 TBSP jarlic
- ½ TBSP paprika
- 1 TSP black pepper
- ½ TSP white pepper
- 1 TSP cumin
- 1 TSP toasted sesame seeds
- 2 TSP salt + more to taste
- Olive oil
- Preferred burger toppings—the Olympic Diner prefers a good old toasted sesame bun, mayo, lettuce, tomato, and cheese.

SUPPLIES

- Large stock pot
- Food processor
- Baking sheets
- Optional: rice cooker

FRIES

1. Set a large pot to boil. Salt the water generously.
2. Cut your root vegetables into cubic strips around a centimeter thick (or thicker. I dunno. They're your fries.)
3. You'll boil your vegetables in separate chunks (you can leave the two varieties of sweet potato together) until you can pierce them with a fork. Don't let them get too soft or they'll fall apart in the oil later. None of the veggies should boil for more than 10 minutes.
4. Keeping your vegetables separate, let them cool down for about 20 minutes and then stick them in freezer bags with paper towels or clean rags. They will go in the freezer until you're ready to make them—at least 24 hours.
5. The next day, when you've got your burger components in the oven, heat your oil in a big dutch oven or stock pot.
6. When dropping a small amount of water into your oil makes deep roiling noises, you can pull your giant frozen veggie mounds out of the freezer. DO NOT DROP A MASS OF FROZEN MATTER

DIRECTLY INTO EXTREMELY HOT OIL!! Instead, run the potatoes under cold water and use a spoon or a butter knife to wrestle baseball-sized chunks off the whole, and carefully lever those in, dropping them away from your body. Optionally, if you want to try for really uniform crispness, you can dust your sweet potatoes with a very light amount of cornstarch.

7. Fry your vegetables separately, starting with your sweet potatoes. Fry them until they seem crispy when you run a spoon across them, probably around 10 minutes. Remove them and set them aside briefly.
8. Fry the russet potatoes next, and just let them go until they reach the recognizable golden brown of a french fry, again about 10 minutes depending on how hot the oil is. Put these on a rack or on a bushel of paper towels and salt them immediately.
9. Crank the oil up a little bit and put the sweet potatoes back in for about five minutes. Keep an eye on them. Double frying them stops them from absorbing too much oil, but they definitely need longer than the sweet potatoes. The white sweet potato probably won't reach the same golden brown as the russet, but should be a good indicator of when they're done. When these come out the second time, they can be salted and finally join their beloved russets in a big bowl when everything is a little drier. Don't let them cool down all the way.
10. Toss all the fried vegetables together in the bowl with the lime juice, chili crisp, and cheese. The mixture should be hot enough to melt the cheese. Plate with your burger and try to turn a horde of children against your friends.

BURGER

11. Preheat your oven to 400 and cook your lentils—I like to use a rice cooker with 2 parts water to 1 part lentils.
12. While the lentils go, rough chop all your veggies except the black beans, your soy sauce, and your spices, and put them into the food processor, pulsing until you've got a fairly smooth paste. Use a little olive oil to lubricate.
13. Spread your black beans out on half the baking sheet, and spread your vegetable paste onto the other half. You want to keep them mostly separated for now.
14. Stick that in the oven for about 15 minutes, or until it seems like a good deal of the excess liquid has baked off and the black beans have started to split.
15. Take the beans off the tray with a wide spatula and put them in a large mixing bowl. With the back of a spoon, or a fork, give them a light mash—don't go too crazy. Pat the top of them with a paper towel to get rid of some of the juice.
16. Dump your veggie paste, egg, and bread crumbs on top of this and mix with a rubber spatula until you've got a fairly smooth mixture going. You should be able to ball it up between two fingers and have it retain its shape.
17. Either with your hands or two spoons, you'll take a ball roughly the size you want your burger and lay it on a hot pan with some oil. Take the bottom of your spatula and flatten it into the burger shape, cooking for about 5 minutes on both sides with medium heat. You want a little bit of a sear on both sides, as that helps it retain its shape. You'll probably get some crumbles, and you'll be okay. The Olympic Diner isn't trying to recreate meat, it's trying to make Some Kind of Burger. God.



18. **HOT TIP PRO TIP NEXT LEVEL ADVANCED:** Fry an over medium egg and put it on there. Do it. Do it now.

(fries are served animal style in photo)

grand magnificent CACIO E PEPE OYSTER PO'BOY

45 mins

"I'm going to save everyone a huge amount of time and just say you need to come over and let me make this for you. But you can have the recipe, because I'm a warm and caring person."

-Grand Magnificent

INGREDIENTS

- ~6 TBSP ROOM TEMPERATURE finely grated pecorino romano
- ½ cup oyster brine OR fish broth
- ½ tsp cornstarch
- 4 tbsp ROOM TEMPERATURE milk OR coconut cream
- 2 tsp black pepper
- 1 tbsp cayenne
- 1 tbsp garlic powder
- 1 tbsp paprika
- ½ tsp white pepper
- 1 tsp salt + more to taste
- French bread
- Sliced tomatoes
- Shredded lettuce
- 2 tbsp nutritional yeast
- 1 cup cornmeal
- 1 cup flour
- 5-10 oysters per sandwich, depending on the size of the sandwich and the size of the oysters

SUPPLIES

- Deep frying pan
- Oyster shucking knife (optional. Real ones sanitize a screwdriver.)

Makes about 5 servings of cacio e pepe base and 1 sandwich--adjust for desired amount of sandwiches.

1. Normally, cacio e pepe is made with pasta, so we're going to cheat a little bit by faking the starch here. Whisk the brine, cornstarch, cheese, and milk in a small saucepan on low heat until it's melty and saucy. Add milk slowly and don't turn the heat past low or leave unattended. Once the sauce has come together, just remove from the heat and set aside for now.
2. Start heating your oil. It's ready to fry when a chopstick sizzles or when a water droplet makes a deep, chunky roiling noise.
3. While the oil is on heat, mix the flour, cornmeal, and all the dry spices in a shallow container for dredging.
4. Coat your oysters evenly in the mixture and shake off any excess--make sure you've prepared a space to place hot, drippy fried oysters when they come off the oil.
5. Similar to the myriad other frying recipes bestowed on the Twilight Mirage, we're going to do this slowly and carefully and always drop into the oil facing away from your body. Fry in batches, about 5 minutes each or until they're crispy golden brown.
6. Assemble your sandwich--a few spoons of cacio e pepe onto halved french bread, shredded lettuce, tomato, and your oysters.



the by-and-by ANTICIPATORY CREPES

90 Mins

"Technically, number of layers correlates to how pious one is, but ever since our voices combined filled with great tenderness, as we sing for their good fortune 's webring started up, we've been focusing more on how to make glossy edible jpgs over form. You know?"

-Laminate Louvreboddy of the Temple of Pleroma

INGREDIENTS

- 2 Eggs
- 1 cup milk
- ¼ cup water
- 1 TBSP white sugar
- 1 TBSP brown sugar
- 1 TSP almond extract
- Sprinkle of salt
- 1 cup all purpose flour
- 2 TBSP melted butter
- 1 large or 2 small bananas, thinly sliced
- 5-6 strawberries, thinly sliced
- 1 kiwi, thinly sliced
- (slice your fruit as thinly as you can possibly manage while being careful and safe!)
- Your choice or combination of nutella, honey, or maple syrup. PROTIP: Apostolosian chili crisp.

SUPPLIES

- Rubber spatula
- Thin pancake turner
- Medium frying pan; preferably a griddle
- Feeds about 3 at a time, depending on how pious one is as exposed by the flavor quote of this recipe.

1. Mix the eggs, milk, water, sugars, almond extract, and salt into a bowl until it's fairly blended and frothy, then gradually add your butter until its incorporated. Add the flour last, slowly, whisking constantly. You should have a fairly thin batter.
2. Heat a pan on medium-low. If a pad of butter or a sprinkle of water instantly smokes and sizzles, it's too high.
3. Depending on your size of pan, use about □ or ¼ cup of batter, pouring from the center, until you have a thin layer of batter across the bottom.
4. Keep a close eye on this. Each side of your crepe should take about a minute to cook. When the crepe is looking dry at the edges, take a peek using a rubber spatula to see if hte bottom is a vaguely khaki color. If it is, use a finger to keep that part of the crepe above the pan and run the spatula along the circumference of the crepe to the other side, so that you can kind of cantilever it. You should then be able to carefully flip the crepe without losing any batter. It might take a couple tries—Anticipation forgives all mistakes in the effort of continuing on your path. They'll still be delicious even if they're ugly.
5. Repeat this process for each crepe, layering the fruit in whatever order is desired, until you feel you've given proper tithe to the Divine.
6. You can top with more butter, maple syrup, or whipped cream. Or all three. Live it up, it's a utopia.

guest recipe written by Brian and perfected by Alice Ontheshouldersofgiants



(crepes are deconstructed to show filling in photo)

litany reverie

FAMOUS ICED DESSERT STEW

10 mins

The Reverie School takes a hollistic approach to most things: physical training, ways of thinking, and, when a big dinner is called for, cooking. Sometimes NEH folks will mention the ancient concept of “food groups.” That’s archaic thinking. A well-rounded dish for a struggling student or a fraught family is all about texture groups. Any of the Reverie siblings will tell you that this dish has them all. Most of the flavor groups, too. And colors...

INGREDIENTS

- Unsweetened cashew milk
- Ginger ale
- Ice, your preference of shape
- 3/4 cup lychee popping boba
- 1/2 cup cubed mango
- 1/2 cup diced peaches
- 1/2 banana, sliced into rounds
- 1 cup melon chunks, any variety or multiple
- Zest of 1 orange
- Chinese Five Spice, to taste
- Salt, to taste

SUPPLIES

- Large bowl
- Ladle
- Boba straws (optional)

Serves as many as will bow to social pressure and take a bowl (4-8).

1. Fill your bowl halfway with one part cashew milk, one part ginger ale, the orange zest, and your spices to make the stew base. Stir well, ensuring there are no clumps.
2. NOTE: Start out light with the spices unless you’re an old hand at this. You want the flavor medley to be assertive as more and more components are added, without overwhelming the other base notes. You’re on the right track when a taste gives you the effervescence of the carbonation, the body of the cashew milk, a zing of salt, and a “huh?” from your other taste buds.
3. Add in your boba to make a nice visual layer of orbs at the bottom.
4. Add in all your fruit and give things a stir to get them spiced and evenly distributed. Make any final adjustments to your spices.
5. Put the ice in last to chill everything down. Serve immediately, before the ice starts to melt and dilute the “broth”!
6. NOTE: To prevent dilution and bring in other healthful foods and fun flavors, consider making ice in molds that include things like a floral tea, diced goji berries, or yet more five spice. Most stews choose between sweet or savory. You don’t have to!

guest recipe by Niko Ontheshouldersofgiants



gig kephart
SHMORSE TREAT

1 min
+
contemplation

Whip this up to invite your own horse to the waterslide tournament. We need more data to get the asterisk off Duck's record.

INGREDIENTS

- Oat and honey granola bar
 - \$20 bucks
- Earnest intentions

SUPPLIES

- Horse
- Serves one.

1. If you can't find a horse in the wild, machine-reconstituted from archive is fine.
2. Open the granola bar and dispose of wrapper.
3. Place the \$20 bucks in your palm.
4. Place the granola bar on top, but at an angle so the money is visible.
5. Purge from your mind and heart all misgivings, irony, doubt, and shame.
6. Approach respectfully.
7. Proffer.



morning's observation CALCI-YUMMM™

90 Mins

"Yeah, I mean, I can't say the way I think about milk hasn't changed..."

-Greel Kerney

INGREDIENTS

- 1 cup granulated sugar
- ¼ cup light corn syrup
- ¼ cup water
- ¼ cup milk powder
- Coconut oil or butter

SUPPLIES

- Medium saucepan
- Candy thermometer
- Baking sheet

Makes about 5 medium-small shapes of calci-yumm, or one solid candy bar brick.

1. Dump your sugar, water, and corn syrup into the saucepan and put it on medium-low. Whisk fairly constantly until everything is incorporated. It should be a pretty thin sluce. If it starts to amber, your heat is too high. You never really want to see it change color.
2. When you've got a smooth solution going, crank the heat up a little bit and bring the mixture to a rolling boil and, if possible, clip your candy thermometer on now.
3. Don't touch your mixture—it's doing chemistry right now. Keep a very close eye on your thermometer while you prepare your shapes. You'll want to generously brush a baking sheet with coconut oil, or put parchment paper on it. You'll also want to generously brush your cookie cutters.
4. When the temperature on your mixture reaches 250 degrees Fahrenheit and NOT A SECOND LATER, immediately remove the entire saucepan from the heat, dump your milk powder in, and stir vigorously and constantly until it's incorporated.
5. The key here is timing. You want a smooth, white substance in your saucepan, but if you take too long, it will begin to solidify. Quickly pour it into your cooke cutters such that you get a thin layer at the bottom. Work fast, but gently, and deliberately. Be prepared to have to try again, or perhaps to get some funky shapes (pictured).
6. Let them cool for about ten or fifteen minutes, then use the back of a spoon to gently push the shapes out onto a plate.
7. You know? These don't taste half bad. Thanks, Morning's Observation!



REPORT
OF
PAPER



ST

ATINA

waltz tango cache*

SPAGHETTI**

30 mins

"Waltz is a fine officer with a good head on his shoulders, and I know I can rely on him to do the right thing in the field—and the wrong thing in the kitchen. I don't know anyone else with Waltz's particular mouth situation—I've even checked Empyrean's censes—but I'd prescribe a healthy distance from a saucepan if one decides to emulate him.."

-Pure Cascara

INGREDIENTS

- Dried spaghetti
- Olive oil
- 2 8oz cans diced tomatoes
- 2 tbsp tomato paste
- 2 8oz cans crushed tomatoes
- 10-15 medium brussel sprouts
- 1-2 red bell pepper
- 10-15 baby bella mushrooms
- 1 White onion
- 2.5 TBSP dried basil
- 6 cloves garlic (or 3 TBSP jarlic. Use significantly more jarlic if you're using jarlic. The Beloved don't judge jarlic, but they know you need more.)
- 2 TBSP dried oregano
- 2 TBSP nutritional yeast
- 1 TBSP gochujang
- 1 TSP soy sauce
- OPTIONAL chili flakes
- Salt to taste

SUPPLIES

- Medium saucepan
- Large frying pan with a tall lip

Feeds 4-6

1. Heat up some oil on medium in a medium saucepan. Throw in your bell peppers, onion, mushrooms, and brussel sprouts.
2. When your veggies are fragrant and soft (probably a little over 6 minutes if they're frozen, or 5 if they're not), add your tomato paste and gochujang and adjust the heat to low. Stir until your veggies are coated, adding your garlic last.
3. Pour in your diced and crushed tomatoes, then all your spices and soy sauce, stirring until it becomes a fragrant sauce. Put this on a low backburner just to keep it warm. [When you're making this in the future with refrigerated sauce, make sure you heat it up to a simmer first.]
4. Heat your skillet on medium-low with some oil. Add Heat up some oil on medium in a medium saucepan. Throw in your bell peppers, onion, mushrooms, and brussel sprouts.
5. When your veggies are fragrant and soft (probably a little over 6 minutes if they're frozen, or 5 if they're not), add your tomato paste and gochujang and adjust the heat to low. Stir until

*kinda

**as resuscitated by the Beloved when Waltz isn't looking

your veggies are coated, adding your garlic last.

6. Pour in your diced and crushed tomatoes, then all your spices and soy sauce, stirring until it becomes a fragrant sauce. Put this on a low backburner just to keep it warm. [When you're making this in the future with refrigerated sauce, make sure you heat it up to a simmer first.]
7. Heat your skillet on medium-low with some oil. Add your chili flakes and a handful of RAW spaghetti based on how many you're feeding and how awkward you want the leftovers to be. Depending on your frying pan size, you may have to break your spaghetti. Be strong. In the Twilight Mirage, Italy hasn't existed for fifty thousand years probably, so there's no one to to waterboard you with puttanesca.
8. When the spaghetti starts to brown a little bit, trade in 2 ladles of your sauce for 1 ladle of water until your spaghetti is visible, but mostly submerged. Turn your heat lower so you're just at a simmer.
9. This requires some timing: you want to keep the spaghetti moist, but make sure all the water cooks off by the time the noodles are soft. Just stay attentive and agitate them constantly. You'll probably do another 1 or 2 rounds of sauce and water.
10. The spaghetti is done when it's just past al dente. Crank your heat up to medium, add a touch more oil. Give it a few more seconds, shaking it around, until you can see that your spaghetti is darkening in some sections. You're looking for a cooked, but slightly firm texture, with the occasional crunch of the fried noodle. Your sauce should mostly cook off, but leave a delicious vegetabley slime.
11. Plate, perhaps with some LAZER TED'S LAZER BREAD, and maybe some extra sauce if you're like me...



shoghig salon SHOTATO SALAD

multiple
days

“Better than playing chess with people you hate forever and worse than never dying or feeling sad.”

-Shoghig Salon

INGREDIENTS

- 6-8 large golden potatoes
- 5-6 cocktail cucumbers
- 1-2 sprigs fresh dill
- 5 boiled eggs
- 1 cup mayonnaise (i prefer avocado oil mayonnaise)
- 1 tbsp dijon mustard
- ½ tbsp paprika
- ½ tbsp salt + more to taste
- 1 tbsp nutritional yeast
- ½ tbsp gochujang
- 1/2 cup white vinegar
- 1 tbsp salt
- 1/2 cup water
- 1 clove garlic

SUPPLIES

- 10oz mason jar
- Stock pot

Feeds 5-6

1. Bring the water and salt to a boil, then cut the heat when the salt is dissolved.
2. Put your cocktail cucumbers into the mason jar whole and fill it just under halfway with white vinegar.
3. Once the salt mixture is tepid, fill mason jar enough to cover the cukes. You probably won't use all of the water mixture, and that's okay. Let that get all the way to room temperature, then cap the mason jar and leave the cukes in the fridge for at least 2 days, preferably up to a week. The gochujang will probably separate and settle at the bottom, and that's okay. Give it a generous shake once or twice, if you'd like.
4. At some point during your pickling time, you should also hard boil the eggs if you're working from raw eggs. I put eggs and warm water on, wait for it to reach a rolling boil, then cut the heat completely and let them sit for 12 minutes before putting them into an ice bath for peeling. But, you know. This isn't a hard boiled egg recipe. Do what works for you.
5. When you're ready to actually make Shotato Salad, start by cutting your potatoes into large, but still bite sized, chunks and put some generously salted water to boil.
6. Boil the potatoes for 10-15 minutes, until you can easily pierce them, but they retain their shape—a little longer than you boiled the potatoes for the Disco Diner Fries. Assuming you made those.
7. Drain the potatoes, then spice them while they're still hot with everything but the mayo and mustard. Refrigerate the potatoes overnight.
8. The next day, combine everything into a big bowl with the mayo and dijon. When you're

cutting your pickles, remove the sprigs of dill from the jar, dice those, and add them too. Trust me. The Temple of the Lost recommends that you add a **SMALL** splash of your pickling juice into the mixture, but that's not **DIRECTLY** from Shoghig. You know? They print the legend sometimes. Plate.



kent brighton

(WANDERING) SURF N' (SENTIENT) TURF

90 mins
minimum

"Well, I sort of figured it would be easier to start making it myself than ordering a ribeye at a seafood restaurant and a lobster at the spiritual potluck separately."

-Kent Brighton

INGREDIENTS

- 1-2 ribeye steak(s)
- 2 medium lobster tails
- 1 cup instant coffee
- 1 tbsp worcestershire sauce
- 1 TBSP dried thyme
- 1 sprig fresh sage
- Some Butter
- Some Balsamic Glaze
- Juice of 1/2 a lemon

SUPPLIES

- Kitchen shears
 - Oven-safe frying pan
- Feeds 2.

1. Make your instant coffee and add the worcestershire and dried thyme to it. Let that hit room temperature and then pour it into a container with a lid that can fit the steak.
2. Marinate the steak in the coffee mixture for at least an hour, preferably overnight.
3. When you're ready to get going, set your oven to broil on HI and set out your steak and lobster tail.
4. With a pair of kitchen scissors, carefully cut the lobster shells down the middle from the open end down to the tail.
5. Slide the scissors underneath the partially exposed meat and cut away any supports, removing veins. Don't cut the meat out completely, you want to leave the stuff that attaches it to the base of the tail.
6. Lift the meat out of the shell, collapse the shell back underneath it, then set the meat on top of the shell. You should basically have a big lump of succulent lobster meat sitting on its own premade shelf.
7. Drizzle that with olive oil, spray with a bit of lemon, and set it in the oven for 10-12 minutes, or until the meat is opaque white all the way through.
8. While your lobster is in the oven, heat a pan on medium high (medium low on stainless steel). Add a pad of butter and some neutral oil. Let that get hot enough to smoke a little bit, then carefully lower your steak onto the hot pan. It'll probably try to bite you a little bit.
9. Cook for about two minutes on each side. Use a pair of tongs to hold it in place while you sear off that lovely fat on all the thin sides. Be sure to baste it with the gathered melted fat in the pan.
10. If you've timed it right, you'll be able to put your steak in the oven with your lobster and have them finish at around the same time. If you've got an instant-read thermometer, you can use it to tell your steak is done when it's between 145 and 150 degrees F.

11. Plate your steak, salt and pepper it, and add your garlic puree on top. Stack your lobster tail over that, lemon it up, and then drizzle the whole thing with balsamic glaze. Ascend to Heaven.



pure cascara BEAUTIFUL VARIETY (OF) SALAD(S)

20 mins

"I asked Pure if she made any chicken salad and she said, 'mayonnaise has no place in a salad or in the Mirage.' Which I thought was harsh."

-Morning's Observation

INGREDIENTS

Dressing

- 1 medium-large head napa cabbage
- 1 package (around 5oz) wasabi microgreens
- Around half a 14oz can of coconut cream
- ½ tbsp salt or more to taste
- 1 tsp black pepper
- 1 tbsp olive oil
- 1 tsp lime juice or more to taste
- 1 small jalapeno
- 1 tsp paprika
- 1 tbsp jarred garlic, or 2 medium cloves
- Several generous handfuls of preferred leafy green—I used spinach and arugula spring mix.

Salad

- 1 watermelon radish
- 2-3 medium carrots
- 1 red bell pepper
- 15-20 brussel sprouts, cut in half
- 2 tsp olive oil
- 1 heirloom tomato
- 1 tsp sesame seeds
- 1 tsp salt
- 1 tsp black pepper

SUPPLIES

- Food processor
- Baking sheet
- Aluminum Foil

Feeds 4-6.

1. Toss your brussel sprouts in a bowl with sesame seeds, olive oil, salt, and black pepper. Fold them into a little egg of aluminum foil, place it on a baking sheet, and broil on high for about 15-20 minutes, or until they're fork tender. I tend to just let them sit there while I do everything else, and they're always done around the time I need to plate everything.
2. To prepare your dressing, you're literally just going to give everything a detailed wash, a rough chop, and throw it all in a food processor. You want a slightly grainy, green goop at the end. Feel free to add more oil or coconut cream for moisture or more greens for something solid. I seem to end up filling the processor to the brim (with everything else already in it) with leafy greens twice before the consistency looks good. You can also use a blender, it just takes a bit longer and you end up with a slightly grainier end result.
3. Chop the rest of your vegetables. I prefer larger cubes, but whatever works for you.
4. Combine the cold vegetables and the brussels sprouts, then spoon about a half cup of dressing onto the top before mixing it all together. You can add more or less dressing, Pure isn't your mom OR your dad.



arc en ciel

KEY LEMONLIME CARNIVAL PIE

30 mins

"We tried to have this made with Yam's assistance, but he doesn't really have fine motor skills down so a lot of the time we ended up with Key Lemonlime Carnival Soup, which, if you ask me, is just as good."

-Vanya de la Vega

INGREDIENTS

- The juice of about 3 large lemons ($\frac{1}{4}$ cup of juice)
- The zest of 2 large lemons
- The juice of 3 large limes ($\frac{1}{4}$ cup of juice)
- The zest of 2 large limes
- 4 egg yolks
- 1 14oz can sweetened condensed milk
- 1 16oz carton whipping cream
- 4 TBSP powdered sugar
- Green food coloring
- Orange food coloring
- Purple food coloring
- 1 $\frac{1}{2}$ cups fine graham cracker crumbs
- $\frac{1}{2}$ cup brown sugar
- Pinch of salt
- 6 TBSP melted butter

SUPPLIES

- Pie pan/disposable pie tin
- Stand mixer or hand mixer
- Juicer

Feeds 6? 4? Pie is the only number these kids respect.

1. In a large bowl, mix together your brown sugar, graham crackers, salt, and butter. It should be a grainy mess that is loose, but maintains a small amount of structure.
2. Layer the crust mixture thinly into your pie pan, using a measuring cup or other flat implement to flatten it and push it up against the sides. Once you've got it fairly even, stick that in the fridge for about an hour.
3. In two separate bowls, mix the lime and lemon juices along with half the can of evaporated milk and 2 eggs each. Don't forget to add your zest; in general, if you juice something, you should also add its zest to whatever you're making if it's not a beverage. Add the citrus juice slowly, a splash at a time, while stirring.
4. In the lemon bowl, add ONE tiny drop of orange food coloring, or several drops of yellow food coloring, then stir until it's a faint yellow sludge (it should be very smooth with no breakage or curdling)
5. In the lime bowl, add a generous amount of green food coloring and incorporate that.
6. When your crust is done setting, remove it from the fridge. Preheat oven to 350. Add your

fillings in layers, trying to swirl them around each other. They should be stiff enough already to not just flush together and create a gross gray mess. It's okay if you end up with a more layered situation—it'll look fun as a slice regardless.

7. Bake that at 350 for 15 minutes. It's time to take it out when it is visibly less runny and doesn't slosh when you agitate the pan. It should NOT be set fully yet—that will happen during cooldown.
8. Cool the pie completely for at least an hour and a half. When it's room temp, put it in the fridge overnight.
9. When you're ready to dress your pie, take a hand or stand mixer and add your whipping cream and sugar. When it starts to thicken, add a generous amount of purple food coloring. You've seen whipped cream before. You know what it needs to look like.
10. Spoon a generous layer of the whipped cream onto the pie, then top with thin slices of lemon and lime. Serve to kids and grateful adults who are NOT parents.



composure's coliseum

CAKENT UNDER MIRAGE

30 mins

"If you don't have time to make something for FoP, or want to belittle an Excerpt, you could always just place an order with 'em. They've got a new setup on Gift-3."

-Nideo

INGREDIENTS

- CAKE
 - 6 large eggs
 - ¼ tsp cream of tartar
 - ¾ cup granulated sugar
 - 1 TBSP lavender simple syrup (see SRIM Churros)
 - ½ cup milk or milk alternative
 - 3 ½ TBSP neutral oil (Aram Nideo orders it with sunflower oil ONLY!!)
 - 1 TSP vanilla extract
 - 1 cup all purpose flour
 - 2 TBSP culinary grade matcha powder
 - 10-12 medium-large fresh strawberries
- BUTTERCREAM
 - 2 sticks unsalted, room temperature butter
 - 1 cup powdered sugar
 - 1 TSP almond extract
 - 1 TBSP culinary grade matcha powder
- WHIPPED CREAM
 - 1 16 oz carton whipping cream
 - 8 TBSP powdered sugar
 - 1 TBSP lavender simple syrup

SUPPLIES

- Stand or hand mixer
- 2 9" cake pans (it'll be convenient if one of them is spring-form)

8? 6? It's a 9" cake. Who's greedy? (it's me)

1. Preheat your oven to 375 and use parchment paper to line 2 9" cake pans.
2. Separate your eggs into whites and yolks. There are a lot of ways to do this. The Cadent just uses her hands.
3. In a stand mixer, or using a hand mixer, beat the egg whites with a whisk attachment until they get foamy. Pause, add the cream of tartar, and let it keep going. While it runs, slowly add the granulated sugar and lavender simple syrup. You're looking for a very stiff, white meringue mixture.
4. In a separate, but equally large or larger bowl, mix the yolks, milk, vanilla extract, and oil.
5. Combine the matcha powder and flour in a sifter and add it while stirring. Your mixture is now going to be funky, sticky, and doughy.
6. About two big rubber spatula-fulls at a time, start gently mixing in your egg whites. The best motion is the scrape your rubber spatula against the far end of the bowl, slip it under the mixture, and fold it upwards. You're trying to keep everything aerated here. Don't be rough,

fast, or jerky. You can tell your mixture died if it becomes a dark green and flat. By the time the egg whites and mixture is combined, you should not have lost any volume.

7. Pour this mixture into your two cake pans, doing your best to set them equal, then put them in your middle oven rack. Let that live in the oven for about 18 minutes, or until your toothpick comes out of the center clean.
8. While that's baking, make your creams—mix the butter, powdered sugar, almond extract, and matcha until it's smooth and, you know—looks like frosting. Set that aside in a bowl or a piping bag.
9. For the whipped cream, do basically the same thing—you'll probably need your hand or stand mixer again.
10. Take your cakes out, let them air cool for a bit, and then stick them in the fridge.
11. While your cakes are in the fridge, dice most of the strawberries—start by slicing them, and set the middle slice aside while you chop the rest. You should have a pile of vaguely similarly sized slices, and a pile of diced strawberries.
12. When your cakes are cool to the touch, take them out. One is probably a little thicker than the other. Use that one as the bottom. You want to take them out of the pan upside down so that you're working with the flatter side. Put your bottom on a cutting board or cake turntable, then slather it with all of your matcha buttercream, smoothing it into an even layer.
13. Sprinkle your diced strawberries into another even layer on top of the matcha buttercream.
14. Your third layer is going to be the whipped cream. You'll have a lot—you want it to be its own very solid layer.
15. Press the strawberry slices into the whipped cream around the cake. Try doing it on opposite sides so that they end up evenly spaced.
16. Place your second cake on top. If you have any extra whipped cream, you can put that on top. Otherwise, you're good to Nide-go.



ACKNOWLEDGMENTS

Thank you to my On the Shoulders of Giants cohosts Niko and Alice for putting up with both the structure of our Twilight Mirage podcast episode and also the insanity of the holiday cookbook crush. Especially this year, with their direct contributions, this volume would not have been possible without their help (and their money).

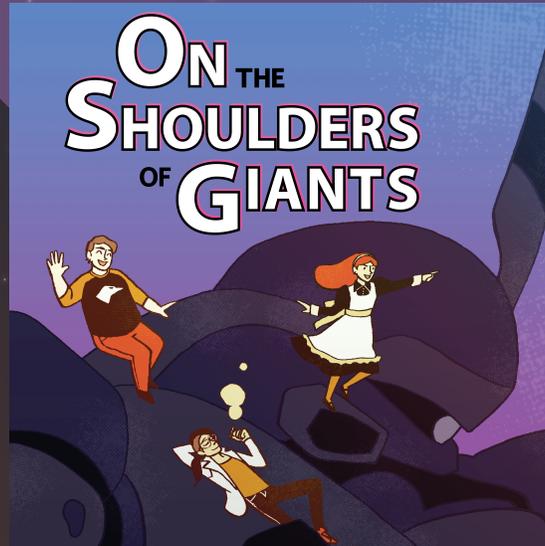
Thank you also to friend of the show Jeremy, who, despite me repeatedly setting him up to fail, helped narrow down several issues with the Oyster Po'Boy recipe, which is one of the few that almost ended my short life in the process of making this happen.

Thanks to Kyle, my husband, for being my rock through many of the extremely difficult moments leading up to the completion of this project, helping with the food photography, and being a taste tester (and also for eating said Oyster Po'Boy when I refused).

To the OSG listenership and anyone who's read this book—I really appreciate you getting this far. It's impossible to quantify the amount of labor, time, and money that goes into making these, and it's equally impossible to express my gratitude for those who give it their time and attention.

Finally, to the Friends at the Table crew—you make something very special, and you consistently inspire others to do the same. Thank you for being so generous with your ideas and your spaces in a way that enables creations like this.

If you have questions about vegan/vegetarian recommendations, suggestions about what you might want to see in a PARTIZAN cookbok, please email me at borteez1012@gmail.com.



Check out On the Shoulders of Giants--a giant robot power hour* discussing mechs across media, their stories, and why we love them--wherever you get podcasts. If you feel like this cookbook was a five star experience, that actually translates to a five star Apple Podcasts rating! Not many people know this.

<http://osgpod.com>

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*a power hour is a proprietary unit of measurement equalling somewhere between longer than an hour and WAY longer than an hour

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