

*Extract from
Dog's Cookery & Recipes*

BIG ROAST

Difficulty – medium

Prep and cook time – 1 day (best prepared on a holiday)

Preparation method and instructions

Wait for a public holiday, the more delightful the better.

Once the day has come, position yourself under the kitchen table and watch as your human fellows move goods between fridge and stove. Things are going well if you notice sizzling noises from the oven and an exceedingly pleasant scent. Next, wait for neighbors to come over, which usually happens when food is ready.

When they ring the doorbell, remember to stay put while everybody else is heading for the door. This is the perfect moment to serve yourself the entire Big Roast. Your meal should be easily picked up on the kitchen table, sideboard or the like; simply let your nose follow the flavor. – Chef's tip: For most pleasant consumption, carry your dish away, preferably in a speedy manner.

Serving is to be best enjoyed in the bushes at the back of the garden.

Serves one

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For dessert, you might enjoy the mouse's guts, that the cat left over on the patio.