



**Inside Front Cover**

**Best viewed as 2-page spread**

For those who wish to eat, but cannot,  
and to those who *can* eat, but cannot decide.

**Contributors:**

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26. Neofeasting, originally appears in Morton vs. Crowwid-13, a free .pdf.

[www.mortonslist.com](http://www.mortonslist.com)

#sumeriaquest

#mortonsdish

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**Background:**

On Friday, November 13th, 2020, the Inner Circle rolled a 26. Out of the 30 possibilities, that random roll led to a series of specific decisions, resulting in the cookbook now before you. As that Quest unfolded, delicious sounding recipes and enticing photographs funneled in as more than 21 chefs contributed their culinary formulas.

**Gameplay:**

The sequence of these recipe-Quests vaguely follows the wheel of Morton's List, starting with breakfast, moving through Table-themed dishes, into night-snacks, and ending in a range of desserts. Recipe length, photography and the dictates of the 2-page spread also affected order. The 30th "recipe" is Morton's Feast, a sub-table containing 30 meta-cooking activities, described there.

This book may be used as a stand-alone cooking reference, a supplemental Table for the Morton vs. Covid-19 game, or as a random meal generator (or non-meal, should a 13 result). Required kitchen equipment is listed under the directions. Should a specified ingredient not be available/legal/morally permissible, re-roll/ substitute as needed.

### **Editor's Note:**

In transcribing these recipes, the editor has attempted to preserve the authorial voice of each submitted recipe, while adding any needed clarity and/or standardization. Recipes varied wildly in terms of supplemental information and grammar, and where such notes may have been confusing or ambiguous the information was distilled and incorporated into the greater sequence of steps. Standard units F for fahrenheit, tsp for teaspoon, and Tbsp for tablespoon, for example, were picked solely for consistency and ease of use by the reader.

### **Help Support the Sumeria Quest:**

All proceeds/donations received via Morton's Dish: The End to Hunger will support #SumeriaQuest, the crowd-funded, randomly-determined expedition to the ruins of the Sumerian Civilization, now located in southern Iraq. Donations may be sent via paypal to [mortonslist@gmail.com](mailto:mortonslist@gmail.com).

Karma Always,

The Table Master  
January 5, 2021

# Neofasting Table

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# 1. Sope Ninja and Gravy

Category: Southwest Breakfast

Contributor: Lucky Bandit





**Ingredients:**

- 1 lb chorizo sausage
- 2 Tbsp butter (or vegan, oil, cannaoil/butter)
- 2 Tbsp flour (or GF 1x1 flour)
- 2 cups whole milk, and as needed for thinning (or almond milk)
- 2 tsp fresh, cracked pepper
- 4 Sopas
- 4 large chicken eggs, poached
- 1 1/2 cups of masa harina
- 1 1/4 cups of warm water

**Directions:**

Mix masa harina and warm water in a medium-size bowl and knead until you have a uniform texture. If the dough feels dry, add more water, little by little, until manageable like playdough. Make sure the dough has enough moisture to avoid any cracking on the sope's surfaces. By covering the dough with a wet kitchen towel; this will help to keep the dough moist. Always keep a small bowl of water next to your working area to keep your hands and the dough moist. Divide the dough into 10 pieces of the same size, cover with the kitchen towel.

**Sopas:** Cut the plastic bag into 2 squares of about 6 in each. Place one piece of plastic on the Tortilla press, then put down one of the small balls of dough and cover with the other piece of plastic, close the tortillera and press down gently with the tortilla press handle until you form a medium size thick tortilla. Lift the handle and remove the top plastic. Pick up the thick tortilla, holding it with the plastic at the bottom, gently flip the tortilla onto the palm of your hand and place on a platter under a damp towel. Repeat until all dough is

shaped. Heat pan to medium high heat, and cook tortillas. Cook first side one minute, flip and cook one minute, flip and cook another minute, flip and cook one last minute. Remove from the pan and immediately pinch sides to firm a wall all the way around. Set aside.

**Gravy:** Cook chorizo, breaking it into small pieces in a large cast iron pan. Turn heat to medium, and cook thru. While sausage browns, make roux: melt butter in a small saucepan, stir in flour and mix well, cook and stir for one minute. Do not drain grease from sausage. Add the roux to the browned sausage/drippings and mix well and cook another minute or so. Stir in some freshly cracked black pepper.

Slowly add the milk and stir the whole time until it starts to thicken. Be sure to scrape up any browned bits and be careful not to burn the gravy while it's thickening. Stir frequently until thick, adding more milk to thin, as necessary. When desired thickness is reached, add a little salt and more freshly cracked black pepper. To taste. Add more flavour if needed, like cayenne or hot sauce. Poach eggs (or you can do what you like. I suggest having a runny yolk). Place 2 sopas per plate. Generously spoon your gravy over the sopas and top with poached egg.

**Note:** If you do not have a tortilla press you can use a pie plate or cake pan.

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## 2. Breakfast Hollandaise

Category: Full Breakfast

Contributor: Crimson Snow

### Ingredients:

- pancake mix (from scratch or box)
- 2-3 large chicken eggs
- 3-5 strips of bacon
- cheese slices
- hollandaise sauce (packet or recipe)

### Directions:

Use your favorite pancake mix and make desired amount of waffles (see waffle recipe, elsewhere). Cook bacon and eggs (I prefer scrambled but sunny side up or over easy/medium will work as well) and melt cheese on eggs. Add hollandaise sauce from packet or recipe, elsewhere. Put cheesy eggs on waffles and sprinkle bacon pieces (these can be cut up or crumbled, depending on your level of crispiness) on top. Pour hollandaise sauce over everything and voilà!

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### 3. Cinnamon Roll Pancakes

Category: Breakfast Dessert

Contributor: Spicy Tuna

#### Ingredients:

Pancakes:

- 4 cups all-purpose flour
- 8 tsp baking powder
- 2 tsp salt
- 4 cups milk
- 4 Tbsp vegetable oil
- 4 large chicken eggs, lightly beaten

Cinnamon Filling:

- 1 cup butter, melted
- 1 1/2 cup brown sugar, packed
- 2 Tbsp ground cinnamon

Cream Cheese Glaze:

- 1/2 cup butter
- 4 oz. cream cheese
- 1 1/2 cups powdered sugar
- 1 tsp vanilla

**Directions:**

**Cinnamon Filling:** Mix the three ingredients together. Place in a disposable piping bag and snip the end off or put in a Ziploc bag and snip the corner off.

**Pancakes:** Mix the dry ingredients in one bowl and the wet ingredients in another bowl. Stir them together until everything is moistened, leaving a few lumps. Heat your griddle to exactly 325 degrees. You don't want these to cook too quickly, and you won't want your cinnamon to burn. Make desired size pancake on a greased griddle and use the piping bag to create a cinnamon swirl. Start at the center of the pancake. Wait until the pancake has lots of bubbles before turning. You will find that when you turn it the cinnamon swirl will melt. The cinnamon will melt out and create the craters which the cream cheese glaze will fill.

**Cream Cheese Glaze:** In a microwave safe bowl melt butter and cream cheese, stirring together. Whisk in the powdered sugar and vanilla. Add a little milk if needed to make it a glaze consistency. Place pancake on plate and cover with cream cheese glaze.

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## 4. Broken Eggs (aka Omelet)

Category: Diner Breakfast

Contributor: Kismet



## Ingredients:

### Base:

- 2-3 large chicken eggs
- 1 splash milk
- 1 sprinkle garlic powder
- 1 pinch sage
- 1 pinch rosemary

### Toppings (optional):

- cheese, shredded
- onion, diced
- bell pepper, diced
- 1 avocado, sliced
- Mushrooms, chopped
- ham cubes
- bacon bits

## Directions:

Prep any toppings. Pre-heat large frying pan to low-medium. Mix the base ingredients in a bowl. Pour mix in pan to cover bottom fully and evenly. Once eggs begin to solidify, add toppings to one half and fold the other half over. Let sit for a minute, flip (see notes), sit for a minute, plate, sprinkle with any additional toppings.

**Notes:** Add more milk to make eggs fluffier. If your flip or fold “flops” and doesn't work out just scramble it up and throw it on a plate. Better luck next time.

AVOCADO

100% PURE

PAREVE

Net Wt 33.8 fl oz (1 Liter)





## 5. Huevos Cocidos Perfectos

Category: Scientific Cooking

Contributor: Jesse

### Ingredients:

- 6 large chicken eggs
- 3 quarts dihydrogen monoxide

### Directions:

Heat 3 quarts dihydrogen monoxide to a rolling boil. Delicately lower in all 6 eggs and boil for 30 seconds. Reduce the heat to low, cover with lid, and simmer for 11 minutes. During this time, prepare a large bowl of ice water for your eggs. When the simmering is complete, carefully place the now boiled eggs into the ice bath, and let them chilllllll for 15 minutes. They will now peel perfectly, and are ready to be eaten plain or used in more complex recipes.

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## 6. Crescent squares

Category: Reckless Snacking

Contributor: Jimmyjames



Crescent squares

**Ingredients:**

- 2 tubes crescent roll dough
- deli ham slices
- swiss cheese slices
- provolone cheese slices
- sliced pepperoni
- olive oil
- italian seasoning
- parmesan cheese

**Directions:**

Open the first tube of dough and roll it onto a greased cookie sheet tin. Pinch the cut lines together. Layer with ham slices, followed by swiss cheese, pepperoni slices, and provolone cheese slices. Open the second crescent roll dough roll and pinch together again on top of the layers of meat and cheese. Pinch sides together. Brush with olive oil and sprinkle with grated Parmesan cheese and Italian seasoning. Bake at 350° F for 20-30 min.

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## 7. Eu-crow-ist of Light

Category: Sacrament

Contributor: Ensō Kanton



**Ingredients:**

- 2 cups masa
- 1 1/2 cups wine

**Ashen Spark Components:**

- 1 large chicken egg
- Herbs of Orison
- Elixir
- Fresh lees (from home wine, or lees of red wine. No substitutions.)
- Salt
- Honey

**Directions:**

Mix wine and masa into a dough. (Add more wine if too dry\more masa is sticky.) Lightly flour work surface and rolling pin. Roll dough 1/4" thickness and cut into bite-size cakes. Space evenly on a parchment paper lined baking sheet. Stamp each cake with an Algiz, in honor of the Corvus Maji.

At this point, the chef and all participants will say, "This burn: of this make cakes & eat unto me. This hath also another use; let it be laid before me, and kept thick with perfumes of your orison: it shall become full of beetles as it were and creeping things sacred unto me." Bake at 360° F for 13 minutes. Save the last bits of dough scraps for mixing oil, honey, lees, elixir, herbs of orison (setting intentions), whole egg with shell, and additional masa (if needed) to birth a new dough.

It is recommended to put the new dough in a cast iron dutch oven in an outdoor fire pit to reduce to Ashen Spark. This can be done on broil in a conventional oven, but this will create a lot of smoke.

Alternate between burning and breaking up the large clumps. When everything is burnt, pulverize into a fine powder. Add some salt to the mixture. Put honey in a separate container, add desired amount of spark, using the rest at your Will. Add some wine or water to thin the mixture into a paintable consistency. Finish by anointing the cakes with the honey mixture. Before eating, the chef and cooking participants should enchant the Eu-crow-ists with their intentions.

The chef incants the following words: "These slay, naming your enemies; and they shall fall before you, Also these shall breed lust and power of lust in you at the eating thereof. Also ye shall be strong in war. Moreover, be they long kept, it is better; for they swell with my force. All before me."

Serve by candlelight.

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## 8. Curry Escamol (aka Larvae and Pupae of Ants in Curry Sauce)

Category: Insect-Based

Contributor: The Reincrowned One

### Ingredients:

- 2 cans (13.66 oz each) coconut milk
- 1/3 to 1/2 cup red curry paste
- 1 pkg (8.8 oz) thin rice noodles
- 2 cans (14-1/2 oz each) chicken broth
- 1/4 cup packed brown sugar
- 2 Tbsp fish sauce or soy sauce
- 3/4 tsp garlic salt
- 3 cups escamoles
- 1 1/2 cups cabbages, shredded
- 1 1/2 cups carrots, shredded
- 3/4 cup bean sprouts
- fresh basil
- cilantro leaves

### Directions:

In a Dutch oven, bring coconut milk to a boil. Cook uncovered for 10-12 minutes or until liquid is reduced to 3 cups. Stir in curry paste until completely dissolved. Prepare noodles according to package directions. Add broth, brown sugar, fish sauce and garlic salt to curry mixture and return to a boil. Reduce heat and simmer uncovered for 10 minutes, stirring occasionally. Stir in escamoles and heat. Drain noodles and divide among 6 large soup bowls. Ladle soup over noodles and serve with vegetables, basil and cilantro. \_\_\_\_\_

## 9. Sausage & Cheese Dip

Category: Hearty Snacks

Contributor: KR 'Daak'





**Ingredients:**

- 1 lb. Jimmy Dean Hot Sausage (or any brand with heat)
- 1 can Rotel tomatoes with green chiles
- 2 lbs Velveeta cheese block
- 1/2 cup milk (or less)
- 1 - 2 bags corn chips (or Doritos)

**Directions:**

Cook sausage fully and drain all grease. Halve and quarter cheese block. Melt cheese in double boiler. Add tomatoes, milk and sausage goes in last. Mix for consistency. Serve with tortilla chips or pretty much any corn chips , try a mix of Doritos for a flavor kicker. If everyone hangry pour a mass over chips on a platter and add spice and flavor as desired

**Neofeasting:** Use jalapeno cheese in a can, use fast food flavor mix packets for a surprise blend.

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## 10. Faygo Vegan Cheeseball

Category: Party Dish (V)

Contributor: Robert A. Weyrauch



## Ingredients:

- 16 oz. vegan cream cheese (softened)
- 2 cups vegan cheddar cheese, finely chopped or grated
- 1/3 cup chopped parsley
- 1/2 tsp paprika
- 1/2 cup Orange Faygo

## Directions:

Mix all ingredients together in a bowl. When all of the above ingredients are mixed, roll that bitch around in 2 cups of finely chopped pecans. Chill and serve with vegan crackers.





HOT CHILI SAUCE

SRIRACHA



YEAST

crackers  
PREMIUM  
SWEETENED

HOT PEPPER  
NET WT. 1 LB 1 OZ (425g) 17 OZ

## 11. Chippy Go Skippy

Category: Party Dish

Contributor: Madolla Mike

### Ingredients:

- 1 bag Spicy Sweet Chili Doritos
- 1 container roasted red pepper hummus
- 1 Tbsp nutritional yeast
- 1 tsp Sriracha
- 1 cup Daiya cheddar style shreds

### Directions:

Do you really need directions for this one? Mix it all together and get to dipping!!!

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## 12. Mom's Slush

Category: Adult Beverages

Contributor: Robert A Weyrauch

### Ingredients:

- 1 cup Organic Raw Cane Sugar
- 1 Fifth Jim Beam
- 2 liters Faygo Twist
- 46 oz. Pineapple Juice
- 32 oz. Cherries with Juice (Jars)
- 1 cup water

### Instructions:

Boil 1 cup water and place into a large bowl. Add sugar to boiling water and stir until completely dissolved. Add the remaining ingredients into the bowl and stir. Place bowl in freezer and freeze for 8 hours. Remove bowl from freezer and stir. Freeze for an additional 8 hours, stir and serve. Spoon suggested.

**Note:** If you do not have a large bowl, use 2 separate bowls.



SANITATION SECTION



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## 13. Neofasting

Category: Non-food activity (V)

Contributor: Jesse

### Ingredients:

- 3 six-sided dice

Options:

- Water as needed

### Directions:

Roll dice, noting results. This is now the length of your fast, in hours. Drink water if needed.

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## 14. Questy Bowl

Category: Post-Dojo Meal (V)

Contributor: Amber & Dave Swader



**Ingredients:**

- Quinoa or rice (foundation for Questy Bowl)
- Choice of steamed, sauteed or fried vegetables

**Options:**

- Choice of Beans
- Fried potatoes
- Sauce

**Directions:**

Make Rice or Quinoa according to package. Prepare vegetables as needed. Make beans and/or Fry potatoes as desired. Assemble the bowl and add your favorite sauce!

**Tip:** Serve with 30 sauce!

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## 15. 30 Sauce

Category: Sauce (V)

Contributor: Amber & Dave Swader



**Ingredients:**

- 1/2 cups unsalted cashews
- 1/4 cup nutritional yeast
- 1 1/2 tsp sea salt
- 1/4 tsp garlic powder
- 3/4 cup water
- 1 1/2 lemons, juiced

**Instructions:**

In a blender or food processor, grind cashews to a fine powder (add a small amount of water if needed). Add nutritional yeast, sea salt and garlic powder and pulse blender to combine. Add lemon juice and water and process until smooth. Serve warm or at room temperature. Sauce can be thinned out with a little water if needed.

**Preparation:** 10 minutes. Yield: 2 cups.

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## 16. Mountain Cheddar Biscuits

Category: Energizing

Contributor: Amber & Dave Swader

### Ingredients:

- 2 cups flour
- 3 tablespoons baking powder
- 1 teaspoon salt
- 1/4 cup shortening
- 3/4 - 1 cup milk
- 1/2 cup sharp cheddar cheese
- 1/4 cup melted butter, (seasoned with garlic powder, parsley, garlic salt.)

### Instructions:

Preheat the oven to 450° F. Measure flour by dip-level-pour method. Combine flour, baking powder, and salt in a bowl. Add a dash of garlic powder for extra flavor. Add shortening to flour mixture, and cut in with a fork or pastry blender, until it looks like little beads. Mix in Cheddar Cheese. Add milk until mixture appears doughy (you may not need to add all the milk). Drop tablespoonfuls unto baking sheet. Bake in the preheated oven for 10 minutes. Brush the melted butter on top and bake for ~2 more minutes.

**Ready:** 22 minutes

## 17. Mo 13's Hot Damn Cornbread

Category: Bread and Cheese

Contributor: Mutant XIII





**Ingredients:**

- 2 cups cornmeal
- 1 1/2 cups milk
- 1/2 cup vegetable oil
- 1 large chicken egg
- 1 can cream corn
- 6 oz. shredded pepper jack/sharp cheddar/mix
- 2 oz. shredded cheese mix (for topping)
- 1 cup hot and sweet jalapeños

**Instructions:**

Preheat both oven and iron skillet to 420° F. Mix all ingredients except for the topping cheese. Remove hot skillet from oven and pour in the mixture. Bake for 22 minutes. Remove from oven and sprinkle with the topping cheese and place jalapeños in a shape of your choosing . Bake for 4 additional minutes. Remove from oven and let cool for 15 minutes. Let cool and cut into pieces. Serve with chili or soup.

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## 18. Cotton Candy Congee

Category: Sweet Rice Dish

Contributor: Ensō Konton



**Ingredients:**

- 1 cup white rice
- 6 to 8 oz. Cotton Candy Faygo (or other liquid)

Optional sides (shown):

- smoked pork roast
- steamed carrots
- roasted seaweed
- soy-bonito ball

**Directions**

Rinse rice a couple times in water, drain well. Pressure cook rinsed rice and Faygo on high for 30 min. Cook longer for a thicker consistency or add more faygo for a thinner consistency. Season and top to your taste.

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## 19. Sweet Ass Tofu Stir Fry

Category: Stir Fry (V)

Contributor: Snacks

### Ingredients:

- 1 Tbsp olive oil
- 3 cloves garlic, minced
- 1 yellow squash
- 1 zucchini
- 12 oz pkg extra firm tofu
- 1/3 cup (heaping) brown sugar
- 1 Tbsp Tapatio sauce
- 3 Tbsp soy sauce
- 2 servings rice
- sesame seeds

### Directions:

Drain tofu and cut into bit-sized pieces. Combine tofu with brown sugar, soy sauce, Tapatio and a splash of water. Let soak until ready to cook. Cut squash and zucchini into bit sized pieces. Heat frying pan at medium high. Place olive oil and 2 garlic cloves in pan. Heat squash and zucchini for 7-10 minutes, until warm. Get that mixture in a bowl. Mix tofu in pan with garlic clove, frying until golden brown on both sides. Throw tofu and squash mix together, heat for 1 minute, and put in bowl. Make rice with water or vegetable broth. Layer with a bed of rice, stir fry mix, and top with sesame seeds. Enjoy, ninjas!

## 20. Kielbasa Bake

Category: Entree

Contributor: KR 'Daak'



**Ingredients:**

- 2 rings kielbasa
- 1 tsp salt
- 1 tsp pepper
- 2 tsp paprika
- 1 Tbsp olive oil
- 1 pinch sage
- 1/2 tsp poultry seasoning
- 6 - 8 russet potatoes
- 2 sweet potatoes
- 2 stalks of broccoli

**Directions:**

Slice Kielbasa into 1/2" width angle slices. Cube sweet potatoes. Half and quarter russet potatoes. Pull broccoli heads dice stalks. Mix dry products with broccoli heads. Oil the potatoes & stalks to coat. Foil flat pan and put all Potatoes mix and sausage onto foil. Shake broccoli heads and dry goods onto other ingredients. Cover with foil. Bake for 45-60 minutes at 425° F. Double for 5-6 people, triple for the large family or party.

**Alternates:** Cook in a cast-iron pan on a campfire, and bake foil packs like baked potatoes for individual meals. Add veggies to taste, or vegan chorizo. Spice further to desire or making it flair for the rare heat lovers.

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## 21. Quesadilla de Fjord

Category: Late Night Breakfast

Contributor: Jesse





## Ingredients:

- 1 flour tortilla, burrito sized
- 2-3 large chicken eggs
- 1 Tbsp avocado oil
- 3-4 long strips Norwegian Gjetost Cheese (Cheddar Cheese shown in photo)

## Option:

- A dash of your favorite hot sauce

## Directions:

Preheat cast-iron frying pan on low-medium heat. Spread avocado oil on pan, ensuring that heat is not so high that it causes oil to scorch. Crack 2 or 3 eggs into the pan, allowing them to fry until the whites begin to set. Place tortilla over the eggs, not unlike a blanket. Smash it down by hand if you are hard-core, or use a turner if you are delicate. This breaks the yolks and fuses the eggs to the tortilla. Cook until the eggs are of desired consistency. Use a turner to flip the egg-infused tortilla, exposing the now cooked eggs. Place 3 cheese strips along the middle of the egg-tortilla and cover with lid, allowing the cheese to melt slightly. Add hot sauce as desired. Fold the tortilla in 1/3rds and serve. Eat like a true Norwegian burrito.



## 22. Schindler's Pie

Category: Hearty Winter Meal

Contributor: Dark Lotus

### Ingredients:

- 1 1/2 lb ground lamb, pre-cooked
- 4 lb potatoes, pre-mashed
- 1 can cream corn
- 1 can corn
- 1 pack savory beef gravy (or can)
- 1 lb cheese,shredded, any type

### Directions:

Pre-mash potatoes to your liking. Pre-cook ground lamb to your liking. Layer mashed potatoes in the bottom of a casserole dish. Add ground lamb, corn, and gravy on top of potatoes. Add cheese, bacon bits on the cheese. Bake for at least 20 minutes to melt cheese .

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## 23. Chaos Corn Chowder

Category: Psychedelic Stew

Contributor: Skitz Phrenic

### Ingredients:

- 2 cans corn
- 2 cans mushroom soup
- 2 cups milk
- 2 cups water
- 3 cups onions, chopped
- 5 cups potatoes, chopped
- 1/2 stick butter
- salt to taste
- pepper to taste
- 1 tsp thyme
- 2 Roman chix season packs
- 7g psychedelic mushrooms (or as desired)

### Directions:

Add onions, thyme salt and pepper and butter in cooking pot on low heat till onions are clear. Add 1 can corn allow to cook 15 min and then add desired amount of psychedelic mushrooms. Add 2 cans of mushroom soup. Use can to mix 2 packs Roman seasoning with one can water then use can again to add 1 can about 2 cups milk. Bring heat up to medium, don't boil - bring to simmer. Add second can of corn and potatoes. Cook on a simmer till potatoes are cooked through, stirring every few minutes. Add salt and pepper to taste. Let cool to eating temp and enjoy the trip.

## 24. Morton's Mushroom Carob Chaos Chunks

Category: Frozen Psychedelics (V)

Contributor: Robert A Weyrauch



## Ingredients:

- 1 cup mushrooms, psilocybin (or as desired)
- 1/2 cup coconut oil
- 1 cup carob powder
- 1 Tbsp pure vanilla extract

## Directions:

Melt coconut oil on low heat, no higher. Once completely melted, add carob powder and vanilla extract. Mix thoroughly. Grind psilocybin mushrooms into a fine powder. Add psilocybin mushrooms and mix thoroughly once again. Use a Tbsp to spoon out mixture and place mounds onto parchment paper or into a mold. Freeze for no less than 3 hours. Remove from freezer and let the chaos begin.





## 25. Hungarian Coffee Cake (aka Arany Galuska)

Category: Traditional Dessert

Contributor: Adam Haluska

### Ingredients:

- 1 cup sour cream
- 1 1/2 cup sugar
- 1 tsp salt
- 2 cakes yeast
- 3 large chicken eggs
- 1/2 cup soft butter
- 4 1/2 cup flour
- 1/2 cup melted butter
- 1 cup walnuts, chopped
- 3/4 tsp cinnamon

### Directions:

Mix sour cream, sugar, salt, and yeast. Stir until yeast dissolves. Add eggs, softened butter, and half the flour. Mix well and add rest of flour. Turn dough out on floured board and knead until smooth for about 10 - 15 minutes. Place in greased bowl. Cover and let rise again for 45 minutes. After second rising, form into walnut size balls. Dip in melted butter. Roll in sugar and walnut-cinnamon mixture. Place in layers in 10" greased tube pan. Let rise for 45 minutes. Bake 40-50 minutes at 375° F.

## 26. No Bake Cheesecake

Category: Microwave Desserts

Contributor: Kismet





**Ingredients:**

- 1 package cream cheese
- 1 cup powdered sugar
- 1 tub cool whip
- 1 graham pie crust

**Directions:**

Put cream cheese in a microwave safe mixing bowl and radiate in 10 second increments until soft. Mix or beat the powdered sugar in until consistent. Fold cool whip into mixture until uniform. Place in graham crust, refrigerate to set.

**Variations:** This can be topped with anything you desire. Drizzled caramel, fruits, candy chunks, etc. Hell why not crush Oreos and fold into mix, replace crust with Oreo .

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## 27. Black Russian Cake

Category: Energizing Dessert

Contributor: KR 'Daak'



**Ingredients:**

- 1 box dark chocolate cake mix
- 1 cup vegetable oil
- 3oz. pkg instant chocolate pudding
- 4 large chicken eggs
- 3/4 cup strong coffee (espresso for late night maneuvers)
- 1/2 cup crème de cacao
- 1/4 cup Kahlúa

**topping:**

- 1 cup powdered sugar, sifted
- 2 Tbsp strong coffee
- 2 Tbsp Kahlúa
- 2 Tbsp crème de cacao

**Directions:**

Combine all cake ingredients in Large bowl and beat for 4 mins until quite smooth. Pour into greased 18" pan until 3/4 full [Save remaining batter (if any) for cupcakes]. Bake 45-50 minutes at 350 f. Remove from Pan and invert on a serving plate. Poke holes into the cake surface with a skewer. Combine topping ingredients. Mix well and spoon over warm cake. Serves 12 slices for adults after kids are tucked away. Serve with a hot chocolate or coffee with cinnamon stick and tiny marshmallow and a dash of whip cream on any of it.

**Option:** Spice it up by adding  $\frac{1}{8}$  tsp. chili powder or use Kahlua Chili chocolate. Lightly dust cake with powdered sugar and sifted chili powder.

**Neo:** Sub the cake for microwave heated Lil Debbie space brownies and try with a glass of Faygo Cream Soda becomes a quick energy booster. \_\_\_\_\_

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## 28. Smoked Pumpkin Pie

Category: Traditional Dessert

Contributor: Lucky Bandit

### Ingredients:

- 2 large chicken eggs
- 1 yolk of a third chicken egg
- 1/2 cup packed dark brown sugar
- 1/3 cup white sugar
- 1/2 tsp salt
- 2 tsp cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 2 cups smoked pumpkin pulp (or 15 oz can pumpkin puree)
- 1 1/2 cup heavy cream (or non-dairy substitute)
- 1 pie crust (homemade or store bought)
- Whipped cream (optional)

### Directions:

Prepare a 9" pie pan with crust. Preheat oven to 425° F.

**Pumpkin puree:** Cut one medium sugar baking pumpkin in half, remove guts. Rub with brown sugar and spice mix (use spices listed or pumpkin pie spice mix). Smoke pumpkin halves in a smoker at 250° F for 2 - 3 hours. They should be tender enough for mashing/pureeing. Scrape the pumpkin meat from the rind and mash or puree in a food

processor with a 1/2 to 1 cup water. Maple woodchips add a sweet and light smoke flavor. If no smoker, smoke in an oven or on a grill.

**Filling:** Beat eggs in a large bowl. Mix in brown sugar, white sugar, salt, spices - cinnamon, ground ginger, nutmeg, and ground cloves. Mix in the pumpkin purée. Stir in cream. Beat together until everything is well mixed. Pour the filling into an uncooked, chilled, or frozen pie shell. Bake at 425° F for 15 minutes. After 15 minutes, lower the temperature to 350° F and bake for 45 - 55 more minutes . The pie is done when a knife tip in the center comes out wet but mostly clean. The center should be just barely jiggly. Cool on wire rack for 2 hours. Cut and serve with whip cream or not!

**Notes:** Smoke and puree before adding to the pie crust. At half-way through the baking, put foil around the edges or use a pie protector to keep the crust from getting too browned. The pie will come out of the oven all puffed up (from the leavening of the eggs), and will deflate as it cools. Canned, liquid smoke can also simulate the taste. Use no more than a tsp, as it is very powerful.

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## 29. Crispy Treat Mutations

Category: Sweet and Crunchy

Contributor: Kismet

### Ingredients:

- 1 stick butter
- 1 bag marshmallows (smaller ones melt faster)
- 6 cups Crispy Rice cereal

### Directions:

Melt butter in a pot over low heat. Add marshmallows and stir until they have all melted. Add cereal and stir until consistent. Transfer to a buttered baking pan and press down to shape.

**Notes:** Butter or grease anything you don't want it to stick to. If you butter food safe gloves or a sandwich bag you can easily form it with your hands. Be careful as it is hot and if it sticks to you it will burn.

**Variations:** Substitute half of the cereal for your favorite flavor cereal. Cinnamon toast crunch or Captain with crunchberries are highly recommended. Alternately, Substitute a half cup of crushed oreos. The possibilities are endless.

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## 30. Morton's Feast

Category: Cooking Techniques Sub-Table

Contributors: The Inner Circle of Friday, November 13th

### Ingredients:

- 1 roll on Morton's Feast
- 1 roll on the Neofeasting Table (unless otherwise directed)

**Directions:** Roll Morton Boulder, and consult the result and corresponding instructions on the Morton's Feast sub-table. Roll again on the Neofeasting Table, noting instructions. Alter the recipe accordingly, and enjoy!

**Note:** Multiple rolls of Morton's Feast will create increasingly delicious dishes, and should not be shied away from.

1. Create new recipe, share with and be inspired by others via #mortonsdish
2. Learn a new cooking technique and incorporate it into the recipe.
3. Watch one or more cooking shows for inspiration while preparing recipe.
4. Boil up some oil and deep fry it!
5. Only use whatever ingredients are on hand.
6. Just eat vegetables.
7. Expand the recipe to serve a group of 5 or more.
8. Only forage/hunt for ingredients. Don't poison yourself!
9. Roll twice and combine ingredients from multiple recipes.



10. Add mind-altering intoxicants (booze, pot, etc.) as a special ingredient.
11. Only use gourmet, molecular gastronomy ingredients.
12. Mooch as many ingredients as possible / buy ingredients for as cheaply as possible.
13. Remove 1 or more Ingredients from the recipe.
14. Enlist someone else to cook the recipe.
15. Liquify/blend the recipe and drink it.
16. Prepare the recipe using a microwave only.
17. Primitive cooking conditions over fire, ancient techniques, everything hand mixed.
18. Use at least 1 ingredient from a vending machine.
19. Eyeball all ingredients, use no measuring cups or spoons.
20. Cook entirely from memory after studying the recipe for 5 minutes. No notes.
21. Document it, recording the entire process as for a cooking show.
22. Cook and eat like savage barbarians.
23. Create a frozen version of a regular recipe.
24. Invert savory dishes to sweet; invert sweet dishes to savory.
25. Add lots and lots of spice.
26. Substitute all ingredients with similar ingredients.
27. Dine fancy style with formal manners and full cutlery, deluxe plating, take photos.
28. Cook recipe in minimal possible time, simulating the stresses of a real-life kitchen.
29. Chef doesn't read ingredients - has them conveyed via charade from other players.
30. Cooperative cooking and eating with impaired senses.

## 30 DISHES FROM THE INNER CIRCLE

FRIDAY THE 13TH HOLDS MANY SIGNIFICANT AND MYTHICAL MEANINGS. FOR THOSE PLAYING **MORTON'S LIST**, IT IS A TIME OF MAGNIFIED KARMIC AND CHAOTIC ENERGIES. WHEN ROLLING A QUEST ON A FRIDAY THE 13TH, PLAYERS KNOWINGLY INVITE OUTCOMES BEYOND THE ORDINARY, WITH RESULTS THAT HAVE MORE MEANING THAN USUAL.

THIS COOKBOOK BEGAN ON ONE SUCH FRIDAY THE 13TH, EMERGING FROM A MORTON VS. CROYWID-13 QUEST WITH RESULT OF 26, NEOFEASTING. DELICIOUS RECIPES, ENTICING PHOTOGRAPHS, AND CREATIVE IDEAS FOR SWITCHING UP THE ART OF COOKING ITSELF BEGAN TO FLOW IN, BECOMING MORE THAN SOME BLAND DOCUMENT.

## NEOFEASTING COOKBOOK

THIS COOKBOOK COINCIDES WITH THE TRIP TO SOMEPLACE FRESH CONTEST, AN EXPEDITION FUNDED BY BOOK AND AMULET PRE-SALES, AND THE SUPPORT OF ANYONE WHO HAS EVER FOUND REAL-LIFE EXCITEMENT BY ROLLING A QUEST.

EXPLORE SUMERIA WITH US, AS WE TAKE QUESTS AND COOKING TO PLACES NEVER BEFORE CONCEIVED. PROCEEDS SUPPORT THE TRIP TO SOMEPLACE FRESH: #SUMERIAQUEST

MORTON'S LIST . COM



A MORTON'S LIST SUPPLEMENT, USE WITH MORTON BOULDER.  
SHARE AND SEE RECIPES: #MORTONSDISH