

# Ham-let Two Ways Recipe

*A feast fit for a prince! This twist on a classic recipe is sure to delight your friends and family with these two delectable options: Roasted Ham-let or Ham-let Tartare. Your mother and uncle will be especially surprised with the bold flavours. Guaranteed to drive you mad!*

## Ingredients:

- 1 whole soul
- 2 cups of grief
- A scoop of depression (chronic)
- 1 cup all-purpose agony
- A handful of lies
- 1 pack of betrayal
- 1 disposition (antic)
- 1 tender heart
- 2 cups of bitter resentment
- 1 incestuous marriage
- ~160 lbs. human flesh
- 3 pints blood
- 2 cloves of dread
- ½ teaspoon salt
- Dash of indecision
- Pinch of second thoughts
- 1 sprig of conflicted conscience



## Directions:

1. In a large bowl, slather the soul with grief and add a generous dollop of depression.
2. Beat soul until weary, and coat with agony.
3. In a corrupt Dutch oven, place the soul on a bed of antic disposition.
4. Take flesh and blood, toss in one fresh incestuous marriage and infuse with lies and betrayal.
5. Take heart, break in two, and crush into pieces and crumble over top.
6. With a sharp knife, stab flesh in the back. Throw salt in the wounds.
7. Set your timer for one lifetime and thoroughly whip the flesh until tortured.
8. Marinate flesh in resentment.
9. Choose from the two options below.

## Roasted Ham-let

- This version of the recipe is to die for!

1. Take flesh, and stab until blood runs out.
2. Roast on open flame until scorched.
3. Discard the soul and dig in!

## Ham-let Tartare

- For those who enjoy a dish best served cold.

1. Take marinated flesh and mix in a blender.
2. In a deep bowl, throw together indecision, second thoughts and dread. (There's the rub!)
3. Spread the rub evenly over flesh until well seasoned.
4. Mold a body of flesh, and pour soul over top.
5. Garnish with a heavy amount of conflicted conscience.
6. Leave in the fridge to chill until ready to serve.