

GAMES OF THRONE

COOKBOOK

THE CULINARY JOURNEY
TO THE IRON THRONE OF WESTEROS



BY SHARON POWELL

Games of Throne Cookbook

The Culinary Journey to The Iron Throne of Westeros

BY - Sharon Powell



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Introduction



We are ever grateful to David Benioff and D.B.Weiss for creating this amazing magical series which gave the viewers an intense intriguing plot with an amazing turn of events. All the characters are so well etched out. We are taken away to the fictional continents of Essos and Westeros where all actual power struggles are happening between the noble families. The Iron Throne is the seat of incredible power sought by all and watching all the events, is delightful.

To make your television experience of watching the series again fantastic, we have provided you with some of the choicest recipes. What you just need is some ingredients hustled in the correct proportion and some assistance in your imagination. All the recipes are chosen to keep in mind the characters who played pivotal roles and made a place in our hearts forever. Most of the recipes have ingredients that are readily available in your kitchen or pantry. Even if you are an amateur in the kitchen, I can assure you, by following the procedure, you can dish out the recipes like a pro. Don your chef cap and embark on your culinary journey. Bonne chance!

1. The Daring Grey Stark Direwolf Bread



The left-handed protagonist Arya is tomboyish in her attitude and mannerisms. And, she is often called “wolf blooded,” she is an excellent warrior and can bring alive dire wolf Nymeria in her dreams. What better way to connect with Arya than enjoying this wolf shaped bread which reminds us of Nymeria. It is very nutritious and the children would love the shape. Taking you to the recipe.

Ingredients

- 2 cups whole wheat flour
- 2 tbsp. brown sugar
- 1 tbsp. baking soda
- 2 tsp. salt
- 1 peppercorn
- 3 tbsp. butter
- 1 cup rye flour
- 2 tbsp. lemon juice
- 1 cup whole wheat

- 1 tsp. baking soda
- 1 cup buttermilk
- 1 cup ale
- 1 oil spray

Serving size: 6

Preparation time: 1-hour 10 mins

Instructions

1. First, preheat your oven at 350 degrees F.
2. Mix whole wheat flour, baking powder, baking soda, salt, sugar and rye flour in a large bowl.
3. Add in butter and make a crumble.
4. Add in lemon juice, beer and buttermilk by making a well in the middle.
5. It's best to blend it with a wooden ladle.
6. Roll the dough to a size of an oval and make some scars on the top.
7. Brush the dough with some melted butter and press the peppercorn in it.
8. Bake it for 1 hour and serve cool.

2. Daenerys Dragon Chicken



The daughter of the mad king is one of the most prominent characters of the Games of Thrones. This unconventional beauty is often referred to as “Stormborn.” She is an imaginative amalgamation of Joan of Arc, Napoleon, and Lawrence of Arabia by the creator of the series. Daenerys’ 3 dragons can be remembered by enjoying this special dragon chicken recipe, which I can vouch that will be the star attraction on your party table. This recipe has the correct amalgamation of spices to turn the simple chicken into something super tangy and spicy. Just check the sterling recipe.

Ingredients

- 1 cup tomato ketchup
- ½ cup cashew nuts
- ½ chicken stock
- 3 pieces of chicken breast
- 1 tsp. vinegar

- 1 tsp. garam masala powder
- ½ cup chopped spring onions
- 2 tsp. cornflour
- 1 tsp. sauce
- 1 tsp. crushed peppercorns
- 1 tsp. chopped garlic
- 1 tsp. ginger garlic paste
- 1 red bell pepper
- 1 red bell pepper
- 2 tomatoes
- 1 tsp. chopped green chilies
- 2 tsp. refined flour
- 1 tsp. corn starch
- ½ cup chicken stock
- 4 tbsp. refined oil

Preparation time: 30 mins

Cooking time: 25 mins

Serving size: 4

Instructions

1. Marinade the chicken pieces with salt, garam masala, pepper, ginger garlic paste for 30 mins.
2. Heat oil in a pan.
3. Add flour and cornstarch to the chicken and coat them well.
4. Fry the chicken till they turn golden and remove them from the flame.
5. Cut the bell peppers into triangles.
6. Use another pan to sauté ginger garlic paste, green chilies.
7. Add in spring onions and bell peppers.
8. Add all the sauces into it.
9. Finally, toss the chicken into the sauce.

3. Beautiful Daenerys Silver Golden Gravy



The only one daughter of King Aerys II Targaryen is an uncommon beauty. She is persisted by numerous suitors because of her slender frame and long silver golden hair, which definitely adds to her beauty. This silver golden-hued gravy is a great remembrance of Daenerys' long silver golden hair. It's a gravy that can go well with any entrée and can be served either for lunch or dinner. Let's enjoy this delicious gravy.

Ingredients

- ½ cup whole wheat flour
- ½ cup onion
- ½ cup nutritional yeast
- ½ cup canola oil
- 4 cups water
- ½ cup tamari / any other unpasteurized soy sauce
- 2 tsp. minced garlic
- 2 tsp. chopped thyme

- Salt to taste
- 1 tsp. ground pepper
- 2 tsp. chopped fresh sage

Preparation time: 20 mins

Serving size: 6

Instructions

1. Sauté flour and yeast for 5 mins and remove from flame.
2. In another pan sauté onions till tender.
3. In this add sage, garlic, and thyme and sauté.
4. Add in the flour mixture along with water, salt, pepper, and tamari.
5. Whisk it continuously so that it turns thick and creamy.
6. Strain it before using this golden silver gravy.

4. Daenerys Pristine Silver Golden Lemon Chocolate Biscuits



The pristine silver golden locks of Daenerys makes her all the more unconventional and beautiful, And she is one of the most excellent characters sketched by the author. Emilia Clarke breathed life and did full justice to her role. Serve these pristine white biscuits in your tea party, you and your friends will all get the opportunity to celebrate the spirits of Daenerys.-- Sharing the steps of these wonderful biscuits.

Ingredients

- 4 ½ oz. castor sugar
- 10 oz. white chocolate
- 1 egg
- 4 oz. butter
- 2 tbsp. of milk
- 1 tsp. pure lemon oil
- 1 tsp. baking powder

- 1 lb. flour

Preparation time: 25 mins

Cooking Time:15 mins

Serving size:6

Instructions

1. First, start by preheating your oven at 325 degrees F.
2. Use a large bowl beat butter along with sugar until it turns creamy.
3. Add in lemon oil and egg.
4. In another bowl blend baking powder and flour. Add the dry ingredients to the wet ingredients.
5. After rolling the dough cut them in circles and place them on a baking dish.
6. Bake them for 15 mins.
7. Melt the white chocolate in the microwave. Dip half the cool biscuits in the white chocolate and keep them dry.

5. Daenerys' Three Dragon Smoothie



Daenerys shines when she can discover her inner courage and stands out as a natural leader, and the masses love her. Especially when she emerges from the pyre of her husband Drogo unburnt with three dragons which had hatched from their eggs, We just love it when she hears the prophecies of the “three fires must you light .” This dragon smoothie is not only nutritious but will remind you of the “slayer of lies.” Let’s learn this quick, nutritious dragon fruit recipe, which also has an attractive color.

Ingredients

- ½ cup dragon fruit puree
- 1 frozen banana
- ½ cup water
- ½ cup frozen wild blueberries
- ½ inch ginger
- ½ cup fresh orange juice

Preparation time:5 mins

Serving size: 1

Introduction

1. Use a blender to blend all the ingredients well.
2. Add the ginger to it and blend it again. The ginger will add the needed zing to the smoothie.
3. Serve it topped with some fresh blueberries.

6. Messy Arya Cinnamon Sugar Messy Bread



The younger daughter of Eddard and Catelyn is an excellent horse rider. Mostly described as wolf blooded, Arya resembles her late aunt Lyanna. We love how Arya looks messy. This yummy messy sugar bread looks just like Arya's hair, and the cinnamon adds the required aroma to this wonderful bread. Enjoy your tea or coffee with this bread and see how the taste lingers in your mouth.

Ingredients

for bread:

- ½ cup butter
- ½ cup sugar
- 2 tsp. cinnamon powder

for icing:

- 1 tsp. vanilla extract
- 1 cup sugar

- 2 tbsp. milk

Preparation time: 30 mins

Serving size:10

Instructions

1. First, start by preheating your oven at 375 degrees F.
2. Chop the dough into 1-inch pieces and brush them with butter.
3. In a bowl mix sugar and cinnamon and coat each dough with it.
4. Bake them for 25 mins until they turn golden brown.
5. To make the icing mix vanilla extract, milk and sugar and drizzle the pieces

7. Arya's Mini Beef Burgers



Arya is not conventional in her looks or her attitude. She is simply fascinated by warfare and the use of weapons. Nothing ladylike fascinates Arya. Her tomboyish nature makes us fall in love with her. Though petite in her frame, she is the powerhouse in this epic fantasy. Our mini burgers are wholesome and a great party snack. Though small, they are a bundle of flavor and taste. You can even make the patties and freeze it for later use. Taking you through the steps of this really petite dish.

Ingredients

- 2 tbsp. olive oil
- ½ cup tomato relish
- ½ lb. minced beef
- 1 egg
- 12 mini burger rolls
- 1 tbsp. onion jam
- 1 onion diced
- 1 tsp. nigella seeds

- ½ cup breadcrumbs
- Cheese slice, lettuce, and tomato for serving

Preparation time: 30 mins

Serving size: 12

Instructions

1. In a bowl, mix nigella seeds, beef, egg, diced onions and bread crumbs, season with salt and pepper. Make 12 patties and fry them for 5 mins on each side.
2. Toast the buns on a grill until they are crisp.
3. Place the burgers and the lettuce along with tomato slice and serve hot.

8. Unconventional Beauty Daenerys Shimmery Gold Champagne Cocktail



This shimmery gold cocktail will stand as a reflection of the long silver-gold locks of Daenerys. The younger sister of Rhaegar Targaryen, she was determined to rule the seven kingdoms. Call over your girlfriends and enjoy the Night by having this shimmery cocktail. I can vouch it will make the party, a rocking one. Takedown the simple steps of this cocktail.

Ingredients

- St-Germaine liqueur
- Gold shimmery luster dust
- Dry Champagne

Preparation time:2 mins

Serving size:1

Instructions

1. In a cocktail mixture blend St-Germaine liqueur with some gold shimmery luster dust.
2. Pour it in a cocktail flute.
3. Top it with Dry Champagne.

9. Black Bread of The Mighty the Drogo



Being the leader of a Dothraki tribe, Drogo is one of the strongest and probably the most fearsome of the Dothraki. This warlord stands out because of the black kohled eyes which spell terror and fear. This rye bread is nutritious and wholesome. When you keep this black bread on your table, I can vouch for the eerie silence it will generate among your friends who will fear it, just like the mighty black kohled Drogo. Serve it with any spread and enjoy it. Why wait, let's learn this black bread.

Ingredients

- 2 cups lukewarm water
- 1 tsp. salt
- 2 tbsp. corn syrup
- 2 tbsp. butter
- 2 tbsp. apple cider vinegar
- 2 tbsp. black cocoa
- 1 tsp. yeast
- 1 tsp. instant coffee

- 1 cup rye flour
- 1 tsp. fennel seed
- 2 ½ cups bread flour

Preparation time:30 mins

Cooking time: 1-hour

Serving size: 6

Instructions

1. First, in a large bowl, mix all the ingredients keeping just 1 cup of bread flour separately.
2. Add the rest of the flour and knead for a good 7 minutes.
3. Let the dough rise for 1 hour.
4. Preheat the oven at 375 degrees F.
5. Now knead the dough lightly by adding rye on the top of the dough.
6. Bake the dough for 40 mins.
7. Let it cool and serve fresh.

10. Black Martini of The Black-eyed Mighty Drogo



Khal Drogo is someone who has an aura of terror and fear. His gigantic frame, black eyes and long black hair along with his black beard stands in contrast to the slender frame of Daenerys. This black martini is a salute to Drogo's mighty strength and valor. Try it, and I can assure it will be a party favorite. Taking you through the recipe.

Ingredients

- ½ oz. black raspberry liqueur
- 1 oz. blue curacao
- 2 oz. vodka
- Lemon twist for the garnish

Preparation time: 2 mins

Serving size: 1

Instructions

1. Use a cocktail shaker to blend vodka, ice, and liqueurs.

2. Shake well so all the ingredients blend well.
3. Strain a cold cocktail glass.
4. Make it all the more tempting by adding a lemon twist.

11. Chieftain Khal Drogo's Black Ice Cream



Drogos black eyes, long black hair, and black beard emphasize the fierceness and ruthlessness. He is firstly ruthless towards his wife Daenerys, but just like this black ice cream which melts in your mouth, Drogo also turns sensitive towards her. While you will enjoy this amazing ice cream, the picture of the gigantic undefeatable Drogo will linger in your mind. Beneath the black exterior lies a soft heart and sensitive husband who loves his wife dearly.

Ingredients

- 4 tsp. of black food color
- ½ cup sugar
- 2 cups heavy cream
- ¼ cup activated charcoal
- 2 tbsp. mint extract
- 2 tbsp. black food color
- Dry ice

- 2 cups half and half

Preparation time: 1-hour

Serving size: 4

Instructions

1. Place dry ice in the freezer.
2. Take it out and break the dry ice into powder.
3. Use a large bowl to blend together half and half, active charcoal, heavy cream, sugar, mint extract, and food color.
4. Blend all until it turns frothy.
5. Carefully blend in dry ice slowly until it gets a thick consistency.
6. The ice cream has to be consumed after the total evaporation of dry ice.

12. Tyrion's Mini Burger Buns



Tyrion Lannister is one of the prominent characters of this epic fantasy. He is often called the Imp because of his small size. Though he the youngest child of the wealthy Tywin Lannister, his family treats him like a second class noble. Sometimes he is described ugly, but no one can deny that he is brilliant and has a great political acumen. These mini burgers buns are small like him but definitely a force to reckon with on the dining table. They go great with any spread like butter or mayonnaise. Takedown the easy bun recipe.

Ingredients

- 1 tsp. salt
- 1 egg
- Butter
- ¼ oz. dry yeast
- 15 oz. of all-purpose flour

- ¼ cup sesame seeds
- 2 tbsp. sugar
- 4 tbsp. butter
- 2/3 cup milk
- ½ cup water at room temperature

Preparation time: 25 mins

Cooking time: 20 mins

Serving size:10

Instructions

1. Use a large bowl to mix warm water and yeast together. Let this mixture stand for 15 mins until bubbles are formed.
2. In another bowl blend egg, milk and melted butter until it gets creamy.
3. Now mix the yeast with the milk mixture.
4. Add it in the flour along with salt and sugar.
5. Use then your hands to knead the dough for 10 mins until it gets smooth.
6. Keep the dough in a glass bowl greased properly covered with a kitchen towel so that it rises.
7. Line your baking dish with parchment paper.
8. Roll the roll and cut them into small pieces.
9. Make small balls and again let it rise covered with a kitchen towel.
10. Give them an egg wash and sprinkle sesame seeds and butter. Bake them in a preheated oven for 15 mins until they turn golden.

13. Intelligent Tyrion's Mini Doritos Cheese Balls



Peter Dinklage immortalized Tyrion Lannister. Though his frame is small compared to many, it can still easily be said that he is a favorite of the author. He has great political understanding and realizes how his family cannot hold everything together. Though his father detests him from birth, he gradually establishes himself. These cheeseballs are like Tyrion, mini in size but a great party snack. It is easy to make, and its amazing flavors end up establishing a special place in your stomach. So why wait? Just note down the recipe.

Ingredients

- ½ cup Doritos
- 4 oz. cream cheese
- 2 tbsp. taco seasoning
- Rold Gold Pretzels Sticks for serving

- ½ cup shredded cheese

Preparation time: 10 mins

Serving size: 4

Instructions

1. Use a small bowl to mix together taco seasoning, cream cheese, and shredded cheese.
2. Make small balls out of them.
3. Roll the balls on crushed Doritos.
4. Stick one Rold Gold Pretzels Sticks for serving

14. Deep Blue-eyed Bran's Deep Blue Cocktail



Bran is the second son of Eddard Ned Stark and resembles his mother a lot in his appearance. In fact, it can be conveniently claimed that he is his mother's favorite having the same thick auburn mop of hair. He is very adventurous and dreams of going off to far off places and becoming a true knight. And his deep blue eyes are of the exact hue of this cocktail. The color of this cocktail is intoxicating and can be the star of any party. If you are aiming to add color just like Bran's eyes, this cocktail must be your preferred choice.

Ingredients

- 4 dashes orange bitters
- 2 ½ oz. Vodka
- ½ oz. fresh lime juice
- 1 oz. blue curacao
- 1 oz. white cranberry juice

Preparation time: 2 mins

Serving size: 1

Instructions:

1. Use a cocktail shaker and fill it with ice.
2. Add all the ingredients and shake well.
3. Strain in a low ball glass.
4. Use a cherry to garnish it.

15. Ygritte Kissed by Fire Red Chicken Curry



The lover of Jon Snow is a woman of the Free Folk. It is her thick curly bright red hair that makes her stand out. Her little nose and crooked white teeth make her look desirable. This great archer is very courageous and values her freedom. She totally believes in the cause of Mance Rayder. This red chicken has the exact hue of her tresses, and it's just as fiery as her. The taste can be aptly described as "having kissed by fire ." It can be your main entrée in any lunch or dinner party. It requires quite a handful of ingredients, everyone will enjoy it once you serve it. Best enjoyed it with any rice or bread. Learn this fiery chicken and surprise all your friends.

Ingredients

for the chicken:

- 1 tsp. salt and pepper
- 2 tbsp. garam masala powder
- 1 tsp. red chili powder
- 4 chicken breasts

- 1 tsp. fenugreek leaves
- 2 tbsp. lemon juice
- 1 oz. yogurt
- 2 tbsp. vinegar
- 2 oz. double cream
- 2 tbsp. green chilies chopped
- 1 tbsp. garlic paste
- 1 tbsp. ginger paste
- 4 tbsp. olive oil
- 1 tbsp. smoked paprika

for the sauce:

- 1 tbsp. sugar
- 1 tbsp. chili powder
- 1 tbsp. cumin
- 1 tbsp. clove powder
- 1 tbsp. ginger paste
- 1 tbsp. garlic paste
- 1 tbsp. cinnamon powder
- 1 cup chopped tomatoes
- ½ cup chopped onions

Preparation time: 24-hours

Cooking time: 1-hour

Serving size: 4

Instructions

1. Season the chicken with lemon juice and chili powder and marinate it for 30 mins
2. Add in cream, yogurt, ginger garlic paste, fenugreek, vinegar, and garam masala
3. Let it be marinated for 24 hours.
4. Fry the chicken in olive oil until tender.
5. For the sauce fry ginger garlic paste and onions and keep stirring for 2 mins.
6. Add cumin, cinnamon, clove and chili powder.

7. Blend all the sauce **Ingredients** to make a smooth paste.
8. Now put the sautéed chicken in the sauce and simmer for 15 mins again.
9. Finish it with cream and coriander.

16. Canadian Goose Roast of Ygritte's Favorite Goose Fletched Arrow



Ygritte belongs to the Free Folk but is a member of Rattleshirt's war band. She is beautiful, slim, and well-toned. She displays excellent skills with ax and bone dagger but is very stubborn. This unconventional beauty loves to use the curved bow of the horn with arrows that are adorned with pale goose feathers. This goose recipe is a complete meal. The apples compliment the meat, and their amalgamation brings out the best flavors. It's so fresh in taste that you can even have it for breakfast. Takedown this pleasing recipe and start your day on a healthy note.

Ingredients

- 1 tsp. salt and pepper
- 1 onion thinly sliced
- 4 duck breasts
- 2 tbsp. honey
- 2 apples thinly sliced
- 2 tbsp. cinnamon powder
- 2 tsp. olive oil

Preparation time: 50 mins

Serving size: 4

Instructions

1. Sprinkle the seasonings on the duck breasts.
2. Sauté the apples in olive oil.
3. Drizzle it with honey and cinnamon powder and sauté till they turn brown.
4. Sauté the duck breasts on a skillet until they become crisp.
5. Remove them and sauté the onions till they turn brown.
6. Add in the apples and honey and cook it for another 2 mins.
7. Finish the cooking by placing them in an oven at 200 degrees F.

17. Enormous Ser Gregor Stuffed Burger



The head of the House Clegane and a knight of Clegane's Keep is an extremely tall and huge man. His enormous size makes him wear armor, which is so heavy that it is impossible for others to wear and move. Ser is also often called "The Mountain." This burger is enormous and huge, made up of beef, bacon, and cheese. It's incredibly fulfilling and can be prepared and stored for future use. It's great picnic food. Let's learn this easy enormous burger recipe.

Ingredients

- 2 cups cheddar cheese
- 1 lb. bacon
- 3 lb. ground beef
- 2 tbsp. butter
- 1 tbsp. salt
- 1 tbsp. pepper
- 1 tbsp. garlic powder
- 1 tbsp. paprika

- 1 cup chopped parsley
- 8 rolls
- 1 onion
- Some tomatoes and lettuce to serve

Preparation time: 20 mins

Cooking Time:15 mins

Serving size:4

Instructions

1. Use a deep pan to sauté onions in butter and keep it aside.
2. In a preheated oven at 350 degrees F cook the bacon for 20 mins until they turn crisp.
3. In a separate bowl mix garlic powder, paprika, pepper, salt, and beef.
4. Using a parchment paper spread the beef which is divided into two portions in a circle.
5. Sprinkle it with cheese and cover it with crisp bacon.
6. Place the 2nd portion of the beef mixture on top of the first mixture until one large burger is formed.
7. Carefully place it in a large pan and cook for 10 mins.
8. Take a plate to cover the top and turn it so to cook the second side again for 10 mins.
9. Cut the large burger into eight portions and put it on a roll along with a slice of lettuce and tomato.

18. Gigantic Clegane Giant Pizza Bagel



Ser Jaime Lannister describes Gigantic Clegane as “one of the strongest living men in Westeros.”

He is aptly called “the mountain” because of his massive build. This huge man loves to wear a red woolen tunic or an olive green cloak thrown over his huge armor. This bagel is big and dotted with red tomatoes that are thrown over the cheese spread. It can easily be a crowd-puller at your party. It’s simple to make but looks delicious and tempting. Send it in your kid’s tiffin and see him getting showered with ample praise. Sharing the simple steps to make this enjoyable snack.

Ingredients

- 2 cups mozzarella
- 11 oz. tubes of refrigerated bread dough
- Some chopped parsley for garnish
- 2 cups pizza sauce
- 1 tsp. Oregano

- ½ cup mini pepperoni

Preparation time: 1-hour

Serving size: 6

Instructions

1. Make a ring using the bread dough and bake it in a preheated oven at 350 degrees F for 30 mins.
2. Cut it lengthwise.
3. Apply a generous amount of pizza sauce on the cut size and then add pepperoni and cheese on it.
4. Bake it for 15 mins.
5. Garnish the bagel with a good sprinkling of parsley.

19. Auburn Sansa Stark Evening Cocktail



This naïve beauty being the eldest daughter of Eddard Stark gets subjected to many conspiracies and cruelty. Sansa is a perfectionist in all feminine activities unlike her younger sister and is lauded for her thick auburn hair. Her long reddish-brown locks add to her conventional beauty. Celebrate the beauty and spirit of Sansa with this amazing reddish brown cocktail, which will mystify your evenings. Like Sansa, this cocktail has a sweet cherry smell that can be very alluring. The Walnut liqueur and Cherry Heering give it its distinctive color. Takedown the easy steps of the Auburn cocktail.

Ingredients

- 5 oz. Cherry Heering
- 1 oz. Walnut Liqueur
- 5 oz. lemon juice
- 1 ½ Cognac
- 2 dashes Angostura bitters

Preparation time: 2 mins

Serving size: 4

Instructions

1. In a cocktail shaker add ice and all the other ingredients.
2. Shake it well so as to blend all the ingredients together.
3. Pour it in a wine glass and serve it with a slice of freshly sliced lemon.

20. Cold Eddard Stark's Cold Pork Loin



The second son of Lady Lyarra Stark and Lord Richard Stark is well known for his immense sense of honor. It's his reserve personality and his cold, stern stare, which makes people believe that he has a "cold heart." We love him for his great sense of love and protection for his family. Raise a toast to Edwards Cold stare with this cold cut pork loin. It takes some time to make, but the result is gratifying. You would be surprised that cold meat tastes so good. Takedown this great recipe.

Ingredients

- 2 tsp. fennel seeds
- 1 tbsp. onion powder
- 2 lb. pork loin
- 1 tbsp. salt
- ½ tsp. cinnamon powder
- 2 tbsp. brown sugar
- 1 tbsp. coriander powder
- 2 tsp. fennel seeds
- 1 tbsp. smoked paprika

- 2 tsp. dried oregano

Preparation time: 9-hours

Serving size: 6

Instructions

1. Use a large pot to fill it with water.
2. Mix coriander, fennel, and dried paprika, sugar, salt and cinnamon and rub it on the pork loin.
3. Seal the pork in a bag and put it in the water bath and cook for 9 hours.
4. Remove the pork from the sealed bag.
5. Place the pork loin in an ice bath to cool it completely. You can even refrigerate it for 30 mins.
6. Cut it into thin slices and serve. Goes well with any salads of your choice.

21. Ruthless Manipulator Varys Spider Cookies



Varys is a skilled manipulator and is also sometimes called “Spider.” He was actually a slave but was eventually sold off to a sorcerer who made him the eunuch. He faced many waves of abuse and thus turned ruthless in the attempt to survive. He has a humble aura, but it is actually a facade of his cunning ruthlessness. This spider cookie will remind you of the Spider Varys who can be ruthless and harmful. Make them for your children’s birthday parties and see how kids enjoy it though it might look creepy at first. Here is a quick look into this great recipe.

Ingredients:

- $\frac{3}{4}$ cup brown sugar
- 1 egg
- 1 cup dark chocolate
- $\frac{1}{2}$ tsp. baking soda
- 40 candy eyeball
- 1 cup milk chocolate chips
- $\frac{3}{4}$ cup McKenzie’s Moist Flakes Coconut

- 1 tbsp. vanilla essence
- ½ lb. unsalted butter
- 1 ½ cups plain flour
- 40 maltsters

Preparation time: 20 mins

Serves: 4

Instructions

1. Start the baking with preheating your oven at 356 Degree F.
2. Use a large bowl to beat egg, sugar, butter and vanilla essence using an electric beater.
3. In another bowl sift flour, baking soda, and baking powder.
4. Add the flour mixture to the wet mixture.
5. Add in coconut flakes and milk chocolate chips.
6. Place them on the baking dish and bake them for 15 mins.
7. After they cool on the cooling rack glue two Maltesers on the cookie to form the spider's body.
8. Use a piping bag to create the spider's legs.
9. For eyes use candy eyeballs.

22. Jovial Tormund Favorite Ale Cocktail



Tormund is full of adventurous tales, and he is quite an entertaining character of the series. This famous Wilding rider is also sometimes called “Tormund Thunderfist.” His jovial nature is liked by most. Because of his jovial nature, no one considers his claim of killing open a giant to be true. It's often believed that he can laugh the snow off from giant mountain tops. We all like him for his happy go lucky nature. Like most, he enjoys his drinks, especially the ale. This cocktail is refreshing, and the ale provides the correct punch. I agree it requires some ingredients, but the end result makes you happy for sure. Try learning this ale cocktail.

Ingredients

- 2 Oz. Bourbon
- 2 oz. orange juice

- 2 tsp. maple syrup
- 4 oz. Pale Ale
- 1 oz. lime juice
- An orange twist for garnishing

Preparation time: 2 mins

Serving size: 1

Instructions

1. Use a cocktail shaker and fill it with ice.
2. Shake all the ingredients except beer.
3. Strain and pour in a glass and top it by pouring beer.
4. Garnish it with a twist of orange.

23. Tormund Thunderfist's Golden Onion Rings



This renowned soldier is also known as Tormund Giants bane. He was one of the foremost people behind Mance Rayder because he thought that Mance was the man who would be capable of leading them all through the Long Night. This dangerous invincible fighter has a gigantic build. Golden bands adorn his arms, which he says have been given by his forefathers. These onion rings resemble the golden bands of the Thunderfist. Any time is a good time to have onion rings. You can't stop after having one. All you need to do is get everything ready and quickly fry them when your guests arrive. Just go through this simple recipe.

Ingredients:

- 1 tsp baking powder
- 1 egg
- 1 large onion cut into rings
- 1 cup all-purpose flour
- $\frac{3}{4}$ cup bread crumbs
- $\frac{1}{2}$ cup milk if necessary
- Salt and pepper
- $\frac{1}{4}$ tsp. paprika powder
- 1 cup oil for frying

Preparation time: 10 mins

Cooking time: 4 mins

Serving size: 2

Instructions

1. Heat oil in a deep fryer so that it attains a temperature of 365 degrees F.
2. Use a small bowl and blend salt, baking powder and flour.
3. Separate all the onion rings and dry them.
4. Coat all the onion rings in the flour mixture and keep them aside.
5. Next, in a separate bowl, whisk milk and egg and then pour it in the flour.
6. Make a thick batter.
7. Coat each onion ring in the batter and fry them till golden and crisp.
8. Sprinkle them with salt and pepper before serving them hot.

24. Deep Green Haze of Jojen Reed



The successor of Lord Howland Reed of Greywater Watch is a green seer. It's really mystical how he can experience visions of the past and also the present and see the future. This hazed green cocktail will bring back the memories of Jojen, who had unusual deep green eyes, the love for green attire, which made him stand out among others. The cocktail has the perfect balance of dark rum, coconut rum, and fruit juices. It's a great drink to unwind after a hard day at work. Let me help you with the recipe for this wonderful cocktail.

Ingredients

- ½ part Cruzan Coconut Rum
- ½ part Cruzan Aged Dark Rum
- 4 parts pineapple juice

- ½ part DeKuyper Blue Curacao Liqueur
- ½ part Midori melon Liqueur
- Splash Sweet and Sour Mix

Preparation time: 4 mins

Serving size: 1

Instructions

1. Fill a cocktail shaker with ice.
2. Pour all the ingredients in it.
3. Shake well so all blend.
4. Strain into a cocktail glass.
5. Cut a pineapple slice in a star shape and garnish the cocktail to make it all the more tempting.

25. Jojen's Preferred Green Matcha Ice Cream



Matcha or the stone ground Japanese tea leaves are the distinctive processed green tea leaves. This ice cream looks just like Jojen, who prefers to wear green. Also, his deep unusual green eyes make him a distinct character in the series. His ability to see the past, present and future visions make him an important character. This green hazed ice cream will bring back the memories of Jojen, who is blessed with the power of green prophetic dreams. This green-colored ice cream will be a crowd puller. The matcha adds the required nutritional benefits that make your ice cream a nutritious treat. Let's learn this wonderful healthy ice cream and surprise your close ones.

Ingredients

- 1 cup whole cream milk
- 1 tbsp. matcha green tea powder
- ½ cup sugar
- 2 eggs
- 2 cups heavy whipping cream

Preparation time: 5-hours

Serving size: 8

Instructions

1. Take a large bowl to whisk matcha powder thoroughly.
2. Dissolve this powder in milk while stirring continuously.
3. Whisk in cream and this matcha mixture over very low flame for nearly 5 mins. No lumps should be formed.
4. In another bowl beat egg and sugar to make a creamy mixture.
5. Gently pour $\frac{1}{2}$ cup of this hot matcha mixture into the egg mixture and keep stirring.
6. Pour $\frac{1}{2}$ of the hot matcha mixture into the egg mixture and blend them well.
7. Blend in the remaining matcha mixture and stir well.
8. Now cook the matcha mixture over medium flame for 5 mins.
9. Let it cool nicely and then refrigerate it for 5 hours.
10. Lastly, pour this mixture into an ice cream maker.

26. Myrcella Eight Strand Plaited Loaf



The only one daughter of Queen Cersei Lannister and King Robert Baratheon, Myrcella has appeared as a woman of soft disposition. Her long golden tresses add to her charm. She appears in most of the seasons except season 3. This plaited loaf is a reminiscence of her long golden tresses. The freshness of the bread and its appearance are very alluring just like Myrcella. Enjoy this homemade bread with any soup or sauce. Follow the simple **Instructions** and make your breakfast all the more nutritious.

Ingredients

- 2 tbsp. olive oil
- 2 oz. strong bread flour
- 2 tsp. salt
- 2 tsp. dry yeast
- Sunflower oil for greasing the bowl
- 1 egg beaten lightly
- 12 oz. of water

Preparation time: 2-hours

Serving size: 6

Instructions

1. First, use a large bowl to put your flour.
2. Add yeast in the middle by making a well in the center.
3. Add some olive oil and 12 oz. of water. Gently mix the mixture. Let it sit for 10 mins until the yeast generates bubbles.
4. Sprinkle the salt.
5. Work the dough and knead it for 10 mins by hand so it gets stretchy.
6. Grease a large bowl and place the dough in it and let it rest for 30 mins.
7. The dough will double in size.
8. Knock off the air from the dough.
9. Divide it into 8 long pieces.

27. Proud Catelyn Grey Ghost Cocktail



Catelyn, the wife of Eddard Stark, is fiercely protective of her beloved family and is very proud of her 5 children. She is a confident, strong-willed beautiful woman who loved to wear grey clothes, which made her look graceful. This grey cocktail is smooth and great to taste. When you sip it, you will be reminded of the calm and poised Catelyn. Enjoy this grey cocktail while watching the Games of Thrones series. Taking you through the simple steps of this grey cocktail.

Ingredients

- ½ oz. Crème De Violette
- ¾ oz. Lemon juice
- ½ oz. maraschino cherry liqueur
- 2 oz. Gin
- 1 dash of Blue Curacao

Preparation time: 2 mins

Serving size: 1

Instructions

1. Use a cocktail shaker and fill it half with ice.
2. Pour in Crème De Violette, Blue Curacao, maraschino cherry liqueur, Gin and lemon juice.
3. Shake them well so all blends evenly.
4. Strain the cocktail in a chilled martini glass.
5. Always add the dash of Blue Curacao to cover the bottom or else the whole cocktail will turn blue.

28. The Old Bear's Chinese White Cakey Biscuits



Jeor Mormont: The Old Bear, he once was the Lord of the Bear Island and also the head of the House Mormont. James Cosmo made this character come alive on screen. His stern gaze makes us shiver. The biscuit resembles his shaggy grey-white beard, which adds an aura to his appearance even though he has aged. Let's celebrate this formidable warrior and enjoy this Chinese cakey white biscuit. The condensed milk adds more taste to these cookies. You can keep them in your airtight container for future use. Your guests will be surprised when you serve these cookies along with coffee or tea --Sharing with you this amazing Chinese cookie recipe.

Ingredients

- 3 ½ oz. self-rising flour
- ¼ oz. condensed milk
- ½ oz. cooking oil

- 1 ½ oz. castor sugar
- ½ oz. milk powder
- 1 oz. fresh milk

Preparation time: 1-hour 30 mins

Serving size: 4

Instructions

1. First, in a large mixing bowl, sift the flour along with milk powder.
2. Add in sugar and mix everything.
3. Into the dry mixture add cooking oil and milk.
4. Use a wooden ladle to blend and mix everything.
5. Knead the dough softly so that it can be rolled.
6. Make small flat balls and bake them in a preheated oven at 300 degrees F for 15 to 14 mins.
7. Make sure they do not turn brown. Cool them and serve.

29. Elaborately Engraved Rose Cookie Armour Of Loras Tyrell



The third son of Lord Mace Tyrell and Lady Alerie Hightower was an accomplished swordsman. Loras Tyrell was one of the most handsome men in the Seven Kingdoms and was often known as The Knight of Flowers or the Knight of Pansies. We all love him for his extreme good looks and skills with the sword, though, at times, he was very short-tempered. He is greatly loved by the crowd of Seven Kingdoms because he always handed over a white rose to a pretty girl among the crowd. Sansa got red roses and fell in love with him. So, sit back and enjoy his role in the series while eating these flower-shaped crunchy crispy cookies which can be enjoyed at any time of the day. The coconut lends a smoothness in taste to these cookies. You can even store it in an airtight container for two to three weeks. Quickly take

down the steps of this great snack.

Ingredients

- ½ cup powdered sugar
- 2 cups oil for frying
- 1 cup rice powder
- A pinch of salt
- ½ cup coconut milk
- ¼ cup all-purpose flour
- 1 egg
- 1 tsp of sesame seeds

Preparation time: 10 mins

cooking time: 30 mins

Serving size:8

Instructions

1. Use a large bowl to put all the ingredients together.
2. Use a blender to blend all the ingredients into a smooth mixture.
3. Add 1 teaspoon of white sesame seeds in the batter and blend well again.
4. The batter should have the consistency of a thick pancake batter.
5. Heat oil in a large wok.
6. Dip the flower-shaped cookie maker in the batter and then dip it in the oil.
7. Fry till golden and crispy.

30. Tyene Sand's Sweet Poison Cocktail



Tyene is the untamed beauty of the youngest of the adult four Sand Snakes. She puts up this timid act to ward off all enemies from attacking her, who think she is fragile and timid. This timid lady has all the knowledge of poisons that she acquired from her father and uses them as her suitable weapon. This blue colored cocktail can be your weapon too!! Which will sweetly poison your stress away and get you in a perfect mood!! The cocktail has the perfect combination of all the **Ingredients**, and the pineapple juice just adds to its punch. Make this cocktail for any evening party and your guests will just love its blue color which makes it all the more alluring like Tyene. Sharing the easy steps of this colorful cocktail.

Ingredients

- 1 oz. Blue Curacao
- ½ Oz. pineapple juice
- Pineapple wedge for garnishing

- Some ice
- 1 oz. light rum
- 2 oz. coconut rum

Preparation time: 3 mins

Serving size: 1

Instructions

1. Use a good cocktail shaker and put ice so it is half full.
2. Pour in coconut rum, light rum along with the blue curacao.
3. Shake it well so all the ingredients blend well.
4. Fill half of a cocktail glass with this concoction.
5. Pour some pineapple juice to fill the remaining portion of the glass.
6. Garnish this amazing cocktail with a pineapple wedge.

31. High Sparrow Sugar Cookie



Not a favorite character in this series, nevertheless he is an important member of the religious group called “sparrows,” which is revolting against the destruction brought by the war of five kings. These sparrow shaped cookies are a delight for your kids, and the almond gives it the required crunch. You can even store them in a sealed container to be enjoyed later on. Taking you through the simple procedure of this recipe.

Ingredients

for cookie:

- 2 tsp. almond extract
- 2 ½ cups all-purpose flour
- 1 tsp. baking powder
- 1 cup sugar
- 2 tbsp. orange juice
- 1 cup butter
- 1 large egg

for the glaze:

- Some water
- ¼ cup light corn syrup
- Sliced almond
- Sugar

Preparation time: 2-hours

Baking time: 10 mins

Serving size: 12**Instructions**

1. Use a large bowl to beat all the ingredients together
2. Divide the dough into three parts and refrigerate it for 2 hours.
3. Make a syrup of water and corn syrup and brush it on the cookies.
4. Cut the cookies into the shape of birds.
5. Use sliced almonds to make tails and wings.
6. Preheat the oven at 400 degrees F
7. Bake the cookies for 10 mins until they turn light brown in color.
8. Let the cookies cool on a cooling rack.
9. After cooling, brush the cookies again with corn syrup and sprinkle with sugar.

32. Bulky Robert's Chunky Portabella Veggie Burger



No one could ever have played the character of King Robert I Baratheon better than Mark Addy. The seventeenth ruler of the Seven Kingdoms is a very tall and brave man. Achieving the “iron throne” made the king feast like a giant, thus gaining eight stones in weight and becoming bulky. This burger is bulky and wholesome. The combination of black beans and mushrooms give it a distinct taste. You can enjoy it with ketchup or just tag it in any slider, and you have a great burger ready. Before your party starts just make them and freeze them. It’s nutritious because of the beans and green broccoli. So next time you plan to feed your kids beans and broccoli, try this burger. Why wait? Takedown this recipe and surprise your kids.

Ingredients

- ½ cup finely chopped red onions
- 2 cups Portobello mushrooms cut into cubes
- 1 cup minced broccoli

- 2 tbsp. minced garlic
- 1 tbsp. Montreal Steak seasoning
- $\frac{3}{4}$ cup freshly grated parmesan cheese
- 3 large eggs lightly beaten
- 2 cups cooked black beans
- $\frac{1}{2}$ cup panko bread crumbs
- 1 tbsp. Worcestershire sauce

Preparation time: 15 mins

Serving size: 6

Instructions

1. Use a large bowl to mash up all the black beans.
2. Sauté the mushrooms and keep aside.
3. Add the sautéed mushrooms, broccoli, onion and garlic to the black beans.
4. Mix everything well.
5. To this mixture add in eggs, cheese, and the bread crumbs and mix again.
6. Heat oil in a non-stick pan.
7. Take $\frac{1}{2}$ cup of the mixture and press it to make shapes of Pattie and fry them on each side for 5 mins until it gets a crunchy layer.
8. Serve hot with tomato ketchup.

33. Earl Grey Tea Cocktail of Commander Grey Worm



Commander Grey Worm is a man of few words. It's difficult to understand his expressions and feelings because his face hardly displays any emotions. This commander of Daenerys's Unsullied is a trusted advisor. Grey worm was actually a slave taken by Good Masters of Astapor who gets trained to become obedient warrior eunuch slaves. It's his loyalty to Daenerys's which wins our hearts, and we all find happiness when he goes off to the Isle of Naath after the assassination of Daenerys's. This cocktail is smooth to taste, and the grey hue will remind you of trusted Grey Worm. Enjoy this cocktail and it will uplift your mood. It's a great stress buster because of the caffeine in the earl grey tea. Best enjoyed it with your close friends. Let me teach you this simple cocktail.

Ingredients

- 1 oz. Gin

- 1 oz. Earl grey tea
- 1 oz. lavender
- ½ oz. lemon juice
- 1 oz. honey

Preparation time: 3 mins

Serving size: 1

Instructions

1. Brew some earl grey tea and strain and keep aside.
2. Make a simple syrup by mixing equal quantities of water and honey.
3. Cool the honey mixture.
4. Use a cocktail shaker and fill it with ice.
5. Pour all the ingredients in it and shake well so all the ingredients blend well.
6. Strain in a cocktail glass that is chilled.
7. Garnish with a lavender sprig to enhance the freshness

34. Gilly's Gillyflower Sorbet



Gilly, as the name suggests, is a beautiful daughter who also happens to be the wife of her father.

Though we miss this fascinating character in the first season, she appears in all the other seasons.

Gilly might not be a prominent character but she has a considerable influence on the storyline. This sorbet also can't be the main dish at your party, but will be an excellent dessert enjoyed by all. The freshness of taste will encourage you to make it again and again. Takedown the recipe and make dessert preparation a delight.

Ingredients

- Juice of one lemon
- 1 egg white
- ½ cup Gillyflowers (clove pink)
- 5 tbsp. sugar
- 1 1/4 cups water

Preparation time: 1-hour 40 mins

Serving size: 6

Instructions

1. Boil sugar and water and make syrup.
2. Then, there should not be any lumps in the sugar syrup.
3. Remove the solution and add in gillyflowers.
4. Cover it with a lid and allow it to cool.
5. Pour it in an ice cube tray and freeze it.
6. Pour the mixture into a mixing bowl and add lemon juice along with egg whites.
7. Whip it well.
8. Freeze it again.
9. Before you plan to serve just whip the whole mixture again.
10. Garnish each serving of sorbet with gillyflower.

35. Bulky Samwell's Magnificent Meatloaf



The eldest son of Melissa Florent and Lord Randyll Tarly is commonly called Sam. His love for food makes him bulky and beefy. As a result of his overweight, his father wanted to get rid of his eldest son because he was convinced that the overweight son would fail to carry forward the family legacy. This meatloaf is full of meat, and the bacon layer makes it all the more tempting. This beefy and bulky meatloaf can easily satisfy hunger, and you don't need any side dish. Sharing with you the recipe.

Ingredients

- 1 chopped red onion
- 1 lb. beef
- 1 tsp. garlic powder
- 2 tbsp. barbeque sauce
- 12 oz. bulk pork breakfast sausages
- ½ cup instant oatmeal
- 6 chopped mushrooms
- 1 cup shredded cheddar cheese
- 1 egg

- 2 tbsp. Worcestershire sauce
- 1 tsp. black pepper
- 4 strips bacon

Preparation time: 15 mins

cooking time: 1-hour

Serving size: 6

Instructions

1. Start the meatloaf making process by preheating the oven at 375 degrees F.
2. Use a large bowl to mix the mushrooms, sausages, barbeque sauce, onions, beef, egg, oatmeal spices, and cheese.
3. Give the shape of a loaf and fill it in a baking dish.
4. Put all the bacon strips on top of the meatloaf.
5. Bake it in the oven for an hour until the bacon turns brown.
6. Insert a cooking needle to check the inside of the loaf

36. Lean Scarred Osha's Lean Pot Roast Beef



Osha is a tough woman belonging to Spearwife and hails from the north of the wall. Her shaggy brown hair makes her look even tougher and rough. Like Osha, whose body bears many scars, this pot roast also has a charred finish look. Since it is cooked for two hours all the juices are well-sealed, giving it taste in every bite. Takedown this amazing recipe.

Ingredients

- 2 lb. beef
- 6 ounces white wine
- 2 tbsp. olive oil
- 3 bay leaves
- 1 celery stick finely chopped
- A few sprigs of thyme
- 20 ounces beef stock
- 1 lb. onion
- 2 tbsp. plain flour
- 2 tbsp. butter
- 1 tbsp. light muscovado sugar

- 8 small carrots chopped

Preparation time: 15 mins

cooking time: 2-hours

Serving size: 4

Instructions

1. Use a large casserole to brown the meat on both sides.
2. Also, fry the carrots along with celery for 10 mins until they turn brown.
3. Remove the beef and pour the wine and cook it to make a sauce.
4. Put the meat back and add the stock, bay leaf, carrots, and onions and cook for 2 hours.
5. In another pan sauté the onions along with butter, thyme, and seasonings. Add in the sugar and keep aside.
6. Once the meat is cooked remove and slice it. In the sauce that remains add in the onions, carrots and make it a thick sauce.
7. Pour it on the sliced meatloaf and serve hot.

37. The Red Viper's Viper Cocktail



Who can get over Prince Oberynt Martell, who is known for his good looks along with his skills with the sword? His brief knowledge of poison and dark arts contribute to his nickname of Red Viper. This viper cocktail is intoxicating like Prince Oberynt, and the cinnamon gives it a fantastic aroma. Let's learn this aromatic cocktail.

Ingredients:

- Cinnamon powder
- 1 part of hard cider
- 1 part of Bourbon
- 1 part of firewater
- A splash of McGillicuddy's Apple Pie

Preparation time: 2 mins

Serving size: 1

Instructions

1. Take a tall glass and pour the cider.
2. Pour cinnamon powder on a plate and dip the rim of the glass to get a layer.
3. Pour in bourbon, firewater, McGillicuddy's to the glass to the shot glass. Now dip the shot glass in cider.

38. Varys Spider Slider



The very appearance of Varys is very deceptive. He is bald and looks quite harmless, but it effectively hides the ruthless, cruel manipulator. Don't get carried away by his soft white hands because actually from inside, he is the Spider. The Master of Whispers who gathers secrets. This spider burger can aptly describe Varys. The children will simply enjoy it. They are also great as party snacks or in picnics. You can even make the patties before and store it for later use. So, just take down the steps to make Varys Spider slider.

Ingredients

- 12 slices cheese
- ½ cup Barbeque sauce
- 12 slider buns
- 1 cup ketchup sauce
- ¼ cup grated onion
- 2 lb. lean ground beef

- Pickles for garnish

Preparation time: 30 mins

Serving size: 12

Instructions

1. Use a large bowl to mix ground beef with onions and seasonings.
2. Make 12 Pattie of this.
3. Use a small bowl to blend barbeque sauce and ketchup.
4. Fry each side of the Pattie for 7 mins each, so they get brown and crisp.
5. On each side on the slider, coat some barbeque sauce and ketchup.
6. Place the Pattie and place a slice of cheese.
7. French fries can be used to make the spider's eyes, legs, and pincers. With the pickles make eyes.
8. Serve them warm.

Conclusion

It's magical how we all got on an imaginative journey into the epic land of Westeros and Essos. Enjoy the series all over again and let us help you cast the magic spell again. This book has all the amazing recipes which complement your favorite characters from the Games of Thrones. They are easy to make. Also, they will be a delight when you can enjoy watching the series again while munching or sipping them. The simple steps assure you proper guidance in your culinary journey. These recipes will take you on your conquest of the Iron Throne. Let the magic of Daenerys, Sansa, Bran, Arya Sandor, Varys, Robert mesmerize you. Put on your chef cap and get started to create an epic journey in your own kitchen! Assuring you, it's definitely worth a try!

About the Author

As a child, spending time in the kitchen excited Sharon. She particularly enjoyed her family ritual of cooking together during the weekends, but she didn't think that would be her path. Actually, at the time, she thought she could only be a chef or own a restaurant and wasn't sure if she could pull it off.

She spent most of her mid-20s in a cubicle at an advertising agency where she worked as a copywriter. At every chance she got, she let herself dream and pen down cooking ideas, which she would experiment with and try to create whenever she got the chance.

She wanted more as her yearning for food cultures grew. After a eureka moment, she figured out that she didn't have to be a chef or own a restaurant before she did what had always been a part of her. She did some research and found out a catering school where she earned a diploma.

Deciding to write as much as she can about food, she took up part-time editor roles at food blogs and also ghostwrote a couple of cookbooks before she branched out to do her thing.

She resigned her job and turned her home, which she shared with her fiancé to her office. A decade later, she shares it with her husband, their two kids, and a dog, and she is still writing about food.



Author's Afterthoughts



Perhaps, one of the greatest fears a writer has is to be the author of a book no one reads. This fear lingers for so long that it takes a lot to shake it off – if you shake it off. So, you must know how thankful I am to you, my reader that you went for this book and read it. Believe me, it is a dream come true.

We have connected with this book, and I would like for us to stay connected. I would like to hear your thoughts about the book, and I am sure there others who are waiting for comments such as yours to decide if this book is the right fit for them. If you enjoyed reading this book and learned something from it, (I hope you did) I would like to ask you to leave a review. I hope that it is not too much trouble.

My sincerest thanks,

Sharon Powell