

AUSTRALIAN ROADKILL RECIPES



THEM



“BUT NOT ME!”



“OR ME”

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The Australian Outback Road Kill Handbook
(Wanted dead or alive?)
by
Ned West

The Australian outback is home to an amazing array of unique wildlife. We trust you've managed to catch a glimpse of them as you journeyed through this ancient landscape.

Its taken around 40 million years of isolation for our Australian fauna to evolve and about 40 years of outback highway construction to help dissolve them.

(A few ferals have also escaped in to the Aussie bush, and now some even live in small houses)

We all grieve for the little furry, feathered and scaly friends that are flattened along our bitumen



corridors and mourn their passing. We cannot rip up the roads, and despite several



decades of warning signs it seems the Australian motoring public or the wildlife are incapable of reading, heeding or avoiding the inevitable fatalistic collision. All they ever wanted is to join the humble chook and explore what was on the other side of the road. So here's some good old Aussie time honored recipes and tips to help recycle this reptilian, marsupial, mammalian and avian feast that befriends you as journey forth!

Warning: Do not try these at home. Aussie Roadkill recipes and tips are designed to add a dash of humour and spice to an otherwise monotonous few miles spent behind the wheel.



Tender Pot Roast Rump of EMU.



One half of our coat of arms. Its eye is bigger than its brain so its hardly surprising it ends up as roadkill. Known in the Outback as “Finger Lickin’ Big Scrub Chicken,



this flightless, clueless feather duster can easily destroy a radiator, so watch for shards of metal or a coating of coolant as you collect this trophy. However, there’s nothing better to feast your ‘mince pies’ on than the buxom behind of a big Aussie Scrub Sheila. This will get your juices running.

Take the selected rump of emu, remove imbedded bitumen, feathers, and any unwanted additives.



Marinate with a drizzling of Quandong and chilli, mixed with Paprika, Olive Oil - Extra Virgin of course(if you can still find one!). Allow to stand for a few days while you search for a pot large enough to cater for the rump. Cut 6 large potatoes, 8 medium onions and a dozen carrots into cubes. Place in medium oven, continue to baste the bird and then look after the marinade as well!

Serves 50-60. Suggest a cheeky little Aussie Shiraz to help wash it down.



Ribbon of RABBIT.

This is one of a long list of ferals brought in by Colonialists to remind them of the Old Country. Almost single handedly this little furry creature has bugged up the new one. Don't shed too many tears for this piece of roadkill, chances are you will be elevated to hero status if you regale the story to a friendly farmer or grazier. Known as Underground Mutton, the rabbit did more than the Salvos to



help feed the Swaggies during the Great Depression. They are also sought after by Wedgies (that's the soaring eagle variety, not something your brother does to your undergarments),



Hawks, Crows (plus other feral football teams) and scavenging dingoes, so be careful



and be quick to select the choicest ribbon of rabbit. Most large truck tyres will have already pulverized the piece into a nice flat ribbon, another reason you should salute those captains of the highway.



Soak rabbit overnight to help remove fur, tyre tread patterns and remnants of rubber.

Moisten rabbit with garlic, olive oil and oregano and place over hot coals.

Serves: 2. Suggest lashings of mashed spud, fresh veggies and as much cheap red to douse then drown the rabbit flavour as required.



Fricassee FOX.

Another of our imported interlopers. The bonus is you can skin the fox and use it for a range of fashion accessories. This stunted little cunning feral (oh my that's sooo hard to say after a couple of



sherbets) is really a hidden gem. Some might suggest its better hidden under six feet of Broken Hill bulldust — but it does have that certain gamey aftertaste that keeps coming back better and more often than a boomerang.

First skin the fox and set it aside check the dimensions for your preference of fox fur,



fox coat



or a fox hat

. If in doubt wear the fox hat.

Open a large bottle of brandy, make sure to check the contents are suitable for cooking. Better take another swig, you can never, ever be too careful about alcohol — rumours abound about people getting intoxicated from consuming too much of the wrong alcohol. Take the fox, a little cream add



some sliced mushrooms a little seasoning and a SMALL glass of the brandy. Gently heat while testing the brandy for any of the nasty additives. Now the bottle of brandy is nearly gone, grab another and repeat the first few steps.... Now that cooking is completely shot, throw away the fox, drink the rest of the brandy and head for the nearest Yiros Hut.

Serves 0. Suggestion a large bucket of water and a couple of Berocca for tomorrow.



Casserole of CAMEL.

One hump or two, it only takes a bump to turn the camel into a stew. The roof rack is probably not going to be an option for transporting the Ship of the Desert, you'll need to chat to a friendly B



Double driver

and have the regular bartering tools ready —



a slab of VB usually speaks most languages in the Great Orstrayleeyun Outback(yes, even fluent Swahili can be achieved after a few dozen VB). Please also remember the other great Aussie password in Outback travel. Cold is Gold. so make sure the VB is suitably chilled, there's nothing so tacky as negotiating with a 16 foot B Double driver over lukewarm grog. Camel is actually one of the most versatile of ingredients and the much publicized Camel Humplings are a rare treat on the back streets of Baghdad. Although, come to think of it, a lot of things are a rare treat in the back streets of Baghdad.

Slice the camel into neat cubes and brown with a little onion, or little with a brown



onion. Add some red wine, peeled tomatoes, chunky potatoes, diced carrots, celery and any other ingredients past the use by date in the fridge. Simmer for a few days or until camel is tender which ever comes first.



Serves: The entire Australian Army Reserve. Suggest serving with another slab of VB.



Silver City SNAKE Slivers in beer batter.

The art is all in the selection process. Be careful not to mention King Brown too loudly for fear of misinterpretation with a large coloured receptacle holding brewed barley and hops. Fresh is best when choosing snake, and before its squashed flatter than Pommie beer. Ensure the creature is actually deceased, there's no greater surprise than delivering this little trophy to She of the Kitchen than finding it mostly alive and more than a little grumpy with its ill treatment.



Remove the head as you taste test a suitable AUSTRALIAN beer — none of that imported



poofter stuff. — you may also decapitate the snake. The fangs make an ideal bottle opener and the eye is a much sought after aphrodisiac in some Outback cultures. Although that may be another variety of snake, come to think of it.

Select another stubby of beer at random. It's very important to complete a proper audit of the ingredients prior to cooking. Grab another stubby, this time checking for ambient temperature. Remember food poisoning is a real threat even in the Australian Outback. Start slicing the skin off the



snake. This can double as a shoe covering for the little trek to the Disco — Karaoke Bar. Trust me, snake skin shoes are a winner on the dance floor. Grab another sixpack and start cutting the snake into strips. Grab another six pack....and.... Oh bugger the snake. Serves I



GOAT au gratin.

The Great Greek horn-bag has now made its home in the Aussie Bush. Another feral gone wild and chewing its way though the Outback. Clip its horns and wipe its arse, goat is best served rare. Another versatile offering. Goat meat is tough enough to endure the iconic cremation on the outdoor



barbie, or tender enough for a dousing of breadcrumbs and shoved under a grill. Goat skin is also an excellent car seat cover.

Roll the goat in natural yogurt. Dust with a generous coating of seasoned breadcrumbs and a sprinkle of Paprika and a whiff of chili powder. Place under a medium grill until tender. Serve with fresh



rocket and cherry tomatoes.

Serves: 6-8. Suggest a nicely chilled Australian Chardonnay to quaff



Cajun CROCODILE.

Wooah. Crock- o — Dial... Better check the road map and adjust the compass. Point the trusty beast south and get the flock out of there. Even dead crocs have a bad aura.



KOALA Kebabs.



A real rare sight on Outback roads, the cousin to the famous drop bears. These cute little marsupials have had a lot of bad press. Sure they bite, scratch, pee, hiss, snarl and sleep 20 hours a day... but skewered with some red peppers, onion and pineapple over a medium flame on the Barbie... oh la la and the fur is great for the Ugg boots when the lining starts to get a bit frayed around the edges.



Cut into large cubes, wipe on some Ridgy Didge Australian honey (Red Gum or Yellow Box are recommended) plus the customary slurp of red honky tonk (oh dear – honky tonk=plonk=wine... if we keep this up this humble little scribbling will rival War and Peace). Place onto rosemary skewers with a selection of red peppers (cut thickly), onion and pineapple. Sprinkle with a little salt and black pepper and cook till skewers disintegrate or kebabs look appealing, whatever happens first.



Serves: 5. Suggest a robust red to gargle with this.

GALAH Goulash.



The crimson pigeon. Chances are if you've found one, you've found a dozen dead galahs. I'm sure there's a missing link between galahs and lemmings, they seem to have the same suicidal genetic predisposition. Lemmings prefer high cliffs, whereas the humble galah has a fatal



attraction to large Scottish trucks and most moving vehicles. If ever there was a blond bird, this is it. Makes the Emu look like the avian equivalent of Einstein and hence the comparison for someone a six pack short of a slab. Be careful to whom you attach the expression 'You Galah', especially in an Outback setting.

Place the plucked galahs into slightly salty water, together with a large red house



brick. Slowly bring the water to the boil. Keep it at a rolling boil and check the birds regularly. When the brick is tender, throw away the galahs and eat the brick.

Suggest a lovely little Aussie Cab Sav, opened prior, purely for tasting purposes.



WOMBAT Waffles

The quintessential Aussie marsupial. Eats, roots, shoots and leaves and sleeps a lot. Can take out sumps and differentials with a single thump, so it's best to check for oil and grease residue. The Wombat is the South Australian faunal (and no, its not a swear word) emblem. Slow moving but quick cooking is the essence for wombat. Can be a bugger to peel, so set aside half a day and a six pack for this ordeal.

A good excuse to start a fire outside, set aside a good half a day for wood gathering. In the



Australian custom, there's no such thing as a small fire. Get plenty of hot coals,



the trusty waffle or jaffle iron.

Slap two bits of bread with a thin film of butter on the outside, the wombat and some fruit chutney on the inside and you'll never taste a better toasted sanger. Come to think of it, you'll probably never taste again.

Suggest a generous serving of slightly chilled Rose (that's the wine, not the flower you need to bring home on THOSE occasions). Queenslanders master this pronunciation very quickly.



GOANNA, Greek Style. Think Crocodile Dundee for this. Nice hot coals, just deceased goanna with lashings of Greek seasoning, rotisserie slowly revolving and a red hot chick in skimpy swimwear. My mate Nick the Greek has the best seasoning for the traditional spit, but he's very secretive about the ingredients. Fool around with rosemary, then start on the traditional herbs. Oregano, garlic, thyme and parsley with just a hint of nutmeg and cinnamon. A few hundred handfuls



of salt and a touch of pepper should complete the seasoning mix. When in doubt, follow the ancient Greek custom, always add salt.

The fire is the key to any successful spit. Charcoal is the preferred fuel of choice, but red gum coals



are also excellent. Remember the Goldilocks principle. Not too hot, not too cold, but



just right. The spit is also a natural magnet for the male of the species where beer is consumed, legends created and customs passed from one generation to another. Basically a giant bullshit session.

Goanna has a tendency to turn tough very quickly, so you need impeccable timing. Suggest a velvety



Merlot with its smooth chocolate and a hint of bovine excrement to offset that leathery tinge of football footwear associated with Goanna.



ECHIDNA enchiladas.



The Aussie equivalent to the hedgehog. You'll need welding gloves to pluck the quills from this little pin cushion and more than a little patience. This ball of prickles is quite a surprise packet in the culinary sense. Its natural earthy texture will create a slow moving invasion of your taste buds, coupled with the chili sensation of this Mexican cuisine and the result is.... Well unique is just not enough... but it will shift what Cod Liver Oil and a packet of laxatives cannot. It may not move mountains but it comes a very close second.

Ensure the Echidna mince is browned, mix in a little garlic and some previously boiled whole green chilies and tomato paste. Blend in refried beans and serve in Tortillas with sour cream, sweet chili sauce and cheese.

Suggest you go completely Mexican with this little number and lash out on some cheap Tequila. Please remember to avoid the Mexican Maths Quiz. One Tequila, Two Tequila, Three Tequila — Floor!





MOUSE meat ball.

Unless you gather a whole colony of them, you'd better become accustomed to the singular variety of meat ball. This feral is sometimes in plague proportions so strike while the iron's hot. The only mammal to be chased by pussies (that's a good case for being a mouse). Preparation is best done blindfolded for fear of a regression into thinking M- I -C- K -E- Y etc and start running around the kitchen singing silly songs.

Roll the mouse in egg, a little rice and breadcrumbs mixed with some finely chopped onion, seasoning



and pepper. Make little balls about the size of golf balls.

Place in a small dish with a can



of tomato soup, whack it in the oven for half an hour and Bingo.

Suggest a snippet of Semillon



DINGO with Damper dumplings.

This is the rarest of all Australian roadkill. Dingoes feed off all other species, so they have this multicultural meatiness about them. Dingoes have always enjoyed the best of publicity but don't let



this be a turnoff. I believe they suffer from the Tall Poppy Syndrome.

The combination of the iconic Aussie Outback staple, damper with the True Blue Aussie native dog will prove a real winner.

Slice Dingo into cubes and combine with onion, parsnip and carrots. Throw into large dish. Drop the Damper dumplings into the boiling casserole mix and stand back.

Suggest you serve with steamed corn, broccoli, beans and baby potatoes and a hearty Aussie claret



Roast Feral PIG.

Another feral that is literally rooting up Australia's vast inland wetlands. This deceptive ball of muscle can take out small cars. Use the entire pig as you want to make a statement and its all about presentation, presentation, presentation. If the pig is not stuffed you can consider this a further option.

Skin and coat with generous supply of Aussie honey, lemon myrtle and sweet chili. Plonk in the

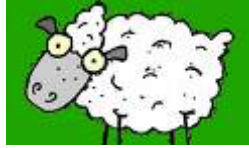


famous Granny Smith to the open 'North and South' and cook inside an elongated 44, over hot coals. Allow 12 hours and regular basting for the best results.



Suggest an icy Aussie Riesling





Shaslik of SHEEP.

The wooly jumbuck. It was once said Australia rode on the sheep's back, but have you ever tried. No wonder we switched to horses and motorbikes. Nearly all of the pretty sheep have been exported to cater for the Kiwis' taste in all things ovine. So most of the sheep subject to roadkill in Australia are ugly. There's a theory the ugly sheep are performing some ancient purging ritual to try bring entire Australian sheep herd back into balance.



These mobile Ugg boots



KANGAROO, King of Roadkill.

Saved the best til last. The other half of our coat of arms. The Roo holds a special spot for most Australians, usually for Outback travellers is just in between the headlights and hopefully a little left of the radiator.



There's even a bar named after the Roo. Seppos would find this amusing, that a national symbol would have a pub named after them, but no dear reader, its not that sort of bar. It's a twisted metallic device to keep the car safe from a visit to the modern day bushranger (smash repairs) while condemning the humble hopper to a camp beside the bitumen. Fear not, there's more



kangaroos now than when Captain Cook took a snake's hiss at Botany Bay all those years ago. For the City Slicker, aghast at the carnage, perhaps they should invest their life savings into a vintage Roller and drive flat strap through the outback at dawn or dusk WITHOUT the lights on. Guaranteed that will change their minds.

Kangaroo is the coup de gras (that's coo- d-gra, not grass as in the green stuff. This is an educational and multicultural edition, so read on bogans).



The Tail is sensational for soup, but its best to double check there's no little hidden brown surprises still attached to the tail fur, if you know what I mean. This will give fibre a whole new meaning. Soak the tails and remove the fur. Slow cook with every vegetable known to man in a camp oven for half a day. Genuine talking point and conversation breaker. Even known to break some wind later in the night as well.

The backstrap is ideal to cook over coals, slice into thin strips and serve as a Matty Hayden (the ideal opener).

The rump can be cooked as a roast, or cut into thick bits and chucked onto the Barbie.

Suggest a dry sherry with the soup, a nice drop of Verdelho with the backstrap and simply Shiraz with rump and topped off with some lovely Aged Tawny and informed debate at the end of the evening.

Others..n..Extras

Cane Toads (see Queensland pedestrians)



Possum (see Dame Edna)



Tassie Devils (see Satanic Verses in small communities)



Crows (see South Australian feral football teams and/or supporters)



Magpies (as above, only the Mexican version)

Nullabor Nymph, Tassie Tiger, Yowie (see hallucinogenics and/or hypnotics) All served with THOSE

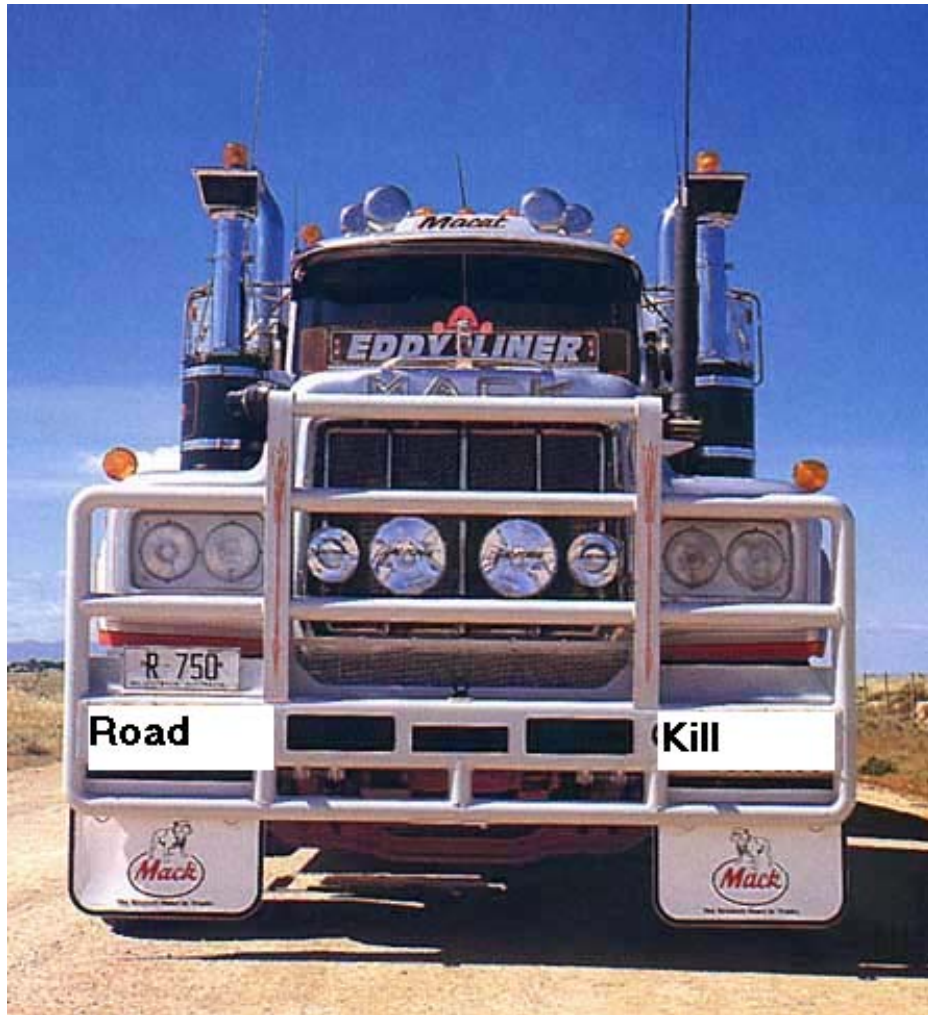


mushrooms.

Kiwi.



Small Flightless bird, a shoe polish for the Mallees (Mallee Roots = boots, not that lovely sheila from Swan Hill) or a native from the Land of the Long White Shroud. If it's the former the GPS is really stuffed. Ask at the pub for a Sex Puck, if you get half a dozen beers, throw the GPS and navigator away and start heading due West. Prepare yourself, driving may not be a viable option.



A special thanks to Ned West for his insight into Aussie culture and humour. Pity being a Collingwood supporter he couldn't quite write a full recipe about the prized bird, I'm sure it would be useful in September.