

ANIME EATS!

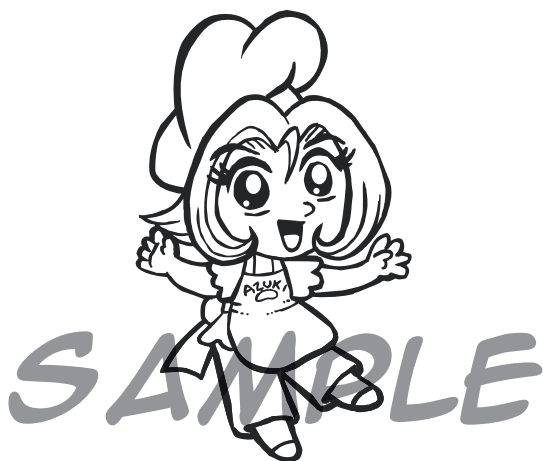
SAMPLE

RECIPES
INSPIRED BY
YOUR FAVORITE
SERIES!



BY BADCAT STUDIOS





HELLO AND WELCOME EVERYONE!

My name is Azuki and here with me is Mo-chan, the magical talking mochi. We've come to believe that the best part of anime isn't atomic engines of destruction or magical girls blowing up planets with love. It's the food.

Here is a sample of *Anime Eats! Recipes Inspired By Your Favorite Series*. It should give an idea of what type of recipes and anime references you will find in our cookbook.

The full volume is printed with a color cover, more than 50 recipes, and features original artwork and comic strips.

If you are interested in purchasing a book, check out our website, BadCatStudios.com, for our convention schedule; we will be selling the volume at our Artist's Alley table. You can send any questions or comments to badcatstudios@gmail.com. Happy cooking!



TEMPURA

This dish of lightly battered and fried vegetables and seafood is believed to have been introduced by the Portuguese in the 16th century. It is usually served in restaurants.

Tenchi the Movie 2: The Daughter of Darkness features Sasami as the cook for a summer evening meal when she makes vegetable tempura for everyone to enjoy.



cooking oil	1/2 onion, sliced
1 cup flour	6 baby carrots
1 cup ice cold water	6 jumbo shrimp or king prawns, deshelled and deveined
1/2 small sweet potato, sliced	
1/2 small Japanese or Chinese eggplant, halved and sliced	1/2 cup dashi
	2 Tbsp soy sauce
1/4 acorn squash, peeled and sliced	

In a large skillet, add oil to a depth of 3". Heat over medium-high. The oil is ready when you put a wooden spoon or chopstick in it and the oil bubbles around it.

In a medium bowl, mix flour and water with fork. Mix until just blended, batter will be lumpy.

Slice the sweet potato, eggplant, acorn squash and onion to 1/4" thickness. Dip into the batter, and then put into the oil. Do not crowd the pan. When they are a light golden color, remove and drain on paper towels. Dip the additional vegetables and shrimp into the batter and add to the oil, until all items are fried.

Stir dashi and soy sauce in a microwave dish. Warm in microwave on high for 20-30 seconds. Serve with tempura.

Serves 4

VARIATION

Try other vegetables and items you have on hand, like green beans, asparagus, broccoli, etc.

COLD SOBA NOODLES



Since Japan gets so warm and humid in the summer, cold dishes are popular to combat the heat. For a perfect summer meal, combine this dish with cold tofu or some leftover tempura that you can dip in the same sauce.

Summer vacation is ending in *Honey and Clover* chapter 6. Hagumi and Hanamoto return from their trip to Nagano and invite the others over for a soba party, but only Takemoto could attend. To cool off in the summer heat, they probably ate their noodles cold along with the grilled meat.

SAMPLE

Sauce:

- 1/2 cup dashi
- 2 Tbsp soy sauce
- 1 Tbsp mirin

- 4 cups dashi or water
- 1 bundle soba or somen noodles (100 g)
- 5 cups ice cold water

Condiments:

- 1/2 cup daikon, grated
- 1/4 cup green onion, finely chopped
- 1/4 cup nori, cut into 1/8"x2" strips

In a small saucepan, heat the dashi, soy sauce and mirin over medium-low. Remove from heat and chill sauce.

Bring 4 cups of dashi broth or water to a rolling boil. Add noodles. Stir contents and adjust heat to keep the water from boiling over. Boil according to package directions, or until al dente, usually 4-5 minutes.

Drain noodles in a colander and submerge in ice water. Once they have cooled, gently swish and rub the noodles under running water until the water runs clear. Drain ice water and place noodles on a chilled plate. Cool further in refrigerator.

Pour chilled sauce into a dipping bowl for each person. Let people top their noodles with desired condiment.

Serves 1 (or 2 appetizers)

MOCHI

You used to have to pound rice for hours to get this sticky treat, but it is easily made today in the kitchen.

The pattern on the full moon is said to resemble a rabbit pounding mochi. In the opening sequence of *Moon Phase*, Hazuki is seen being pounded by a pair of moon rabbits.



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| 1 box mochiko (sweet rice flour) | red or green food coloring (optional) |
| 1 1/2 cups sugar | potato or corn starch |
| 1 1/4 cups water | |
| 1 Tbsp vanilla extract | |

In a bowl, stir together mochiko, sugar, water and vanilla until blended. Add a couple drops of red or green food coloring.

Spray a ceramic or glass 9"x9" pan with non-stick spray. Pour rice flour mixture into pan. Cover tightly with plastic wrap. Microwave on high for 5 minutes. Remove from microwave and cool until it can be safely handled.

Slide out of pan onto a surface dusted with potato or corn starch. Cut into 1 to 1 1/2" squares and dust lightly with starch. Store in an airtight container.

VARIATIONS

- Add 2 tablespoons of strawberry jam to mixture.
- Add 3 tablespoons for cocoa powder and 1/2 cup of sugar to mixture. Dust with cocoa and/or powdered sugar instead of starch.
- Slightly soften your desired flavor of ice cream, and then scoop out and form 10 balls. Return to freezer to re-harden. Cut the mochi into 10 pieces. Flatten each in the palm of your hand and wrap it around a ball of ice cream. Place it back in the freezer until ready to serve.