

1: The Strangest Local Delicacies that America Has to Offer – Fodors Travel Guide

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You know what will put you off your lunch? Reading through this list of wild food delicacies from around the globe. They involve private parts, urine and tarantulas, naturally.

Balut A developing duck embryo that is boiled alive and eaten in the shell.

Century eggs These bad boys are egg, quail or duck eggs preserved in a mixture of clay, ash, salt and quicklime for a long period of time – weeks or even months. The yolk has a strong odour of sulphur and ammonia, and these gems are served at special occasions in China. They look like a cross between oysters and egg yolks

Picture: Shiokara Could be noodles in a nice katsu sauce.

Organs, fermented organs – just why?! Since it cannot be made from adult sheep and must be made from the head of a lamb.

This Mexican delicacy is sometimes known as insect caviar, yum. Served on a nice little floury tortilla

Picture: Christiano Oliviera via Flickr 6. Over the course of seven months the birds ferment and they are then eaten as a scrummy meal in Greenland in the winter. How many men does it take to stuff a seal full of birds?

Snake penis wine This definitely involves a snake, a whole venomous snake in the bottle. Fancy some snake penis wine to celebrate your new job? Andrew Stern via Flickr Advertisement 9. Looks like it could make such a good 3pm snack

Picture: C D Rosario via Flickr Virgin boy wee eggs These eggs are made by being cooked in the urine of young boys. Every year in spring, urine is collected from prepubescent boys in China and then boiled with the eggs. They are sold for twice the price of a standard boiled egg.

Fried Tarantula Picture a nice bit of fresh calamari, except darker and with a lot of legs. The fried tarantula is popular in Cambodia, where they are seasoned with salt, garlic and chilli. We picture it to be as crispy as chili beef from the local Chinese takeaway

Picture: Istoletv via Flickr Fish semen for dinner tonight, anyone? Marc Phu via Flickr

Tuna eyeball Snap up this gruesome lunch for less than a pound in most Japanese stores – you simply boil and season to taste.

Kenneth Burger via Flickr Advertisement Huitlacoche You know how if you go on holiday and leave everything in your fridge you come back to moldy vegetables? Yeah, well this is the mould from corn, removed and used in tasty Mexican meals – most notably quesadillas. Like a nice grey slush puppy

Picture: Tania De La Paz via Flickr Casu Marzu Take a nice big wheel of Parmesan, mmmm, then leave it to sit and chill out for a bit, and you end up with this. This rotten cheese is eaten in Italy and contains live insect larvae, because it is purposely left for cheese flies to lay eggs on. They then break down the cheese fats leaving a softer and much more maggot-filled cheese. It could almost be a nice piece of cheesecake, almost

Picture:

2: 10 Disgusting Delicacies From Around The World - Listverse

Sometimes I look back on my years of traveling in my youth and realize that I spent so much time trying to recreate the comfort foods from home I didn't even try many new dishes, let alone anything daring.

But the local blogger offered to shop for some groceries at Caspian Supermarket on Rte 40 in Ellicott City -- and to make practical suggestions about things that you could check out in the store or at Pars Market in Columbia. This is part of a series of guest posts by some new Howard County bloggers. I have been a few times for past posts on saffron ice cream and other delicious items, but the Unmanly Chef offers a comprehensive tour of items that you could ask about there and then cook using recipes on his blog: They are always willing to help you should you have any questions. Caspian has halal lamb, organic beef, and organic chicken. They will also do custom ground blends for you, if you want to make a special kofte or Koobideh kabob they will blend lamb and ground beef for you. I highly recommend using them for any lamb dish you plan on doing. I went to get some lamb shanks and tongues. I really recommend trying some of their Barbari bread or Lavash. And if they have some in stock, Sangak Bread Noon-e-Sangak in Farsi, meaning bread of little stones as it is prepared on little pebbles. It is a pillowy flat bread that goes perfect with just about anything. Slightly toast it and have it with some feta cheese which you can get at Caspian. The Lavash is milder than the kind you get at your grocery store. This is real Persian Lavash and it goes great with kabobs. A lot of times we will use it to get the meat off of the skewers and then we let the meat sit in the bread to soak up the juices. Then you eat it. Caspian has a really impressive array of unconventional dairy products. They have several varieties of feta cheese. I highly recommend buying your feta here or at least giving it a try. I also recommend buying their yogurt dip Mast-o-Moosir, translates to yogurt with shallots. This is one of my favorite things in the entire store. It goes great on everything. Iranians eat all of their dishes with yogurt and this is a delicacy. They also sell Iranian yogurt soda or Doogh. This is served at Iranian restaurants. Many people love it and the quality of theirs is good. They also carry kefir if you are into that. If you do want to experience that, Yekta in Rockville and Yas Bakery have everything you could want. But Caspian does have some of your staple Iranian desserts. They have Gaz, which is your pistachio nougat dessert that many people love. I want to tell you about a few items you probably have not tried before. It comes covered in pistachios and goes very well with some Persian tea. It comes in a tin. The next item, which they were out of when I visited, is Noghle. This is my favorite, these are slivered almonds that are covered in sugar and rose water. When they are fresh, they are these tiny little pieces of heaven. I highly recommend them. Next they sell Zoolbiah Bamieh, which are staple desserts at any Persian party; these are two pieces of fried dough that are always served together. They are very sweet, but they are highly addictive. They have spice mixes for traditional dishes like kabobs, Persian stews, or Persian soups, and they sell other herbs separately. They also sell more popular Middle Eastern spices like sumac or zaatar. They also sell a wide variety of tahini and oils if you need them. They sell Persian microwavable meals too. They have all the skewer types you would need for a traditional Persian kabob. Just remember that the flat skewers are for ground beef or filet and the skinny skewers are for chicken or sirloin cuts. Also, stop and get some rose water and orange blossom water. These go great in cookies or in ice cream. This is the best ice cream flavor in the world. It has rose water and saffron in it. They also sell Faloodeh, which is frozen cooked rice noodles soaked in syrup. This is a really light and delicious dessert. It goes well with a sorbet. They also have great nuts, you can find Persian flavored pistachios which are usually seasoned with vinegar and salt as opposed to what you normally get which is just salted. They sell great Persian gherkins also which are slightly spicy and tangy. I could go on and on about the awesome things they sell. Pars Market in Columbia, while much smaller, also sells some of these items as well. It is on Snowden River Parkway if you live closer to that side of town. But they do have bread, treats, and other typical Persian staples.

3: Top 10 Most Daring Food Delicacies in the World

Auto Suggestions are available once you type at least 3 letters. Use up arrow (for mozilla firefox browser alt+up arrow) and down arrow (for mozilla firefox browser alt+down arrow) to review and enter to select.

The commissary staff there cranks out daily meals for the more than 4, animals living at the National Zoo. The commissary is an unassuming building tucked away on the Zoo grounds. Past two heavy freezer doors are what appear to be five large wedding cakes on rolling catering carts. Closer inspection reveals these are definitely not wedding cakes. Beef bones protrude from a bloodsicle being savored by Gunter, a male Sumatran tiger living at the National Zoo. Protruding from an elegantly sculpted block of tiered ice is a giant, bloody bone. The layers below are deep red, and before you can even ask, you know: The large iced treat is so beautiful that for a moment it is easy to forget it is made entirely of raw animal protein and ice. For the lions who are about to receive it, this is frozen refreshment fit for a king. Animal enclosures at the Zoo are designed to offer their residents options for staying cool on a hot day, such as shade, cooled pools and air conditioning. Keepers also give out smaller cold treats more frequently on days when the temperatures soar. The tiers were made of diluted apple, cranberry and grape juice with leaf-eater biscuit puree, and it was decorated and filled with apples, pears, bananas, shredded carrots and cooked sweet potatoes. We find that they usually flip them over and scratch at the bottom to get to the good stuff, so we like to encourage that behavior. The treat-makers keep a very close eye on the nutrient and caloric content of the treats. Two spectacled bear cubs deconstruct an ice and fruit treat in their enclosure at the National Zoo, helping them to cool off on a hot day. Photo by Meghan Murphy Flexibility and creativity are the name of the game, as not all of the ice treats are for an occasion. Sometimes Zoo staff just need a giant block of ice for the animals to play with. Not every creation is a hit. The animals may have lots of ways to beat the heat, but as Bei Bei munched on a small stalk of frozen sugar cane, his satisfied expression seemed to say frozen treats are his favorite way of cooling down. A red acouchi at the National Zoo ventures into a water-filled kiddie pool to eat some fruit placed there by its keeper on a hot summer day. Photo by Meghan Murphy Related posts:

4: 15 weirdest food delicacies from around the world | Metro News

This was not a time for delicacies of sentiment He wished to save Annette. There's no poison in them, but lots of goose-livers and other delicacies. You say that you can afford to indulge yourself in the delicacies to which I have alluded.

Email Delicacies in other countries may seem disgusting at first glance, but chefs and dietitians say they can be delicious and nutritious. Just imagine the protein and minerals in an appetizing course of balut, followed by warm Casu Marzu, sizzling boodog and a refreshing bite of hasma for dessert. The whole meal is a good source of protein. Corn Smut, or Huitlacoche For years farmers in the U. But Americans are discovering the tasty treat people in central and southern Mexico never stopped eating. Christine Gerbstadt, a spokeswoman for the American Dietetic Association. Once the fungus infects the corn, the kernels expand and change color to various shades of grey and black. Corn smut, called huitlacoche in Latin America, also adds cancer protecting antimutagens and lysine to the corn, Gerbstadt said. Lysine is one of the eight essential amino acids, meaning its one of the amino acids the body cannot make itself and needs to get from food. A woman holds huitlacoche in a food market in Mexico City. Bayless described huitlacoche as having "a gentle corn flavor, since the mushroom itself grows on an ear of corn. Escamoles, or Ant Eggs Only one percent of people in the U. Chances are most of those egg-eating folk are choosing eggs from chickens. A few of us will try duck, quail or ostrich eggs once or twice. So why not try ant eggs, and name them escamoles? That was apparently the conclusion of many in Latin America where the Liometopum ants thrive and produce rice-sized larvae. While people eat insects all over the world, escamoles are the larvae from a genus of ant called Liometopum. The larvae are a great source of protein, and usually a cheaper and more sustainable form than meat. However, according to a research article in the Journal of Ethnobiology and Ethnomedicine, the ants that provide escamoles are now threatened species in some regions. But it might be better just to drink and not think while enjoying the flavor. Kopi Luwak is harvested from the droppings of the Asian Palm Civet, a type of cat that lives in Indonesia. Gerbstadt said annual production of Kopi Luwak is pounds a year. According to the Harvard School of Public Health, the jury is still out on whether coffee is good or bad for people. Coffee brewed without a filter, such as coffee from a percolator or French press, also contains a substance called cafestol that can increase cholesterol, according to Dr. But the name describes it exactly: But this is not just any bird, but a particular swiftlet found in southeast Asia. Unlike other birds which build their nests from twigs or dig them in the sand, the male swiftlet painstakingly builds the nest with secretions from its mouth. Boodog is more of a cooking method than a particular dish, but its ingenuity allows for cooking outdoors in a short amount of time while simultaneously creating a stew -- inside a goat. Then, seasonings, chunks of other meat or the more appetizing organs are stuffed in the abdominal cavity along with stones that were preheated on a fire. The goat is sewed up again and cooked from the inside out by the hot stones, while the cook torches the skin to remove the fur from the outside. Cooks must be careful to pay attention to the balance of temperature, or the boodog might explode. Gerbstadt said the nutritional value will be similar to other dishes of mutton or goat. However, the organs might add a little boost -- or danger. The Associated Press contributed to this article.

5: English truffles: where to find the warty delicacies | Food | The Guardian

An Indonesian treat also found in other Southeastern Asian countries, civet coffee has an odd method of brewing this high-class beverage. The name, civet coffee, comes from a cat-like animal called the civet.

Seasoned travelers know that sampling the local cuisine is one of the easiest ways to experience native culture firsthand. Visitors to Indonesia can indulge their caffeine craving with a hot cup of kopi luwak, the most expensive coffee in the world. The civet droppings are collected by local farmers to be washed, roasted, and processed as coffee. Why is this "cat-poop coffee" so special? One theory holds that civets eat only the best cherries, creating a natural selection for quality. But not everyone agrees; Tim Carman, a food critic for The Washington Post, tried kopi luwak a few years ago and claimed that "It tasted just like â€¦ Folgers. Go looking for authentic Mexican meals, however, and you just might find a steaming bowl of pozole, a soup with significance dating back to the Aztecs. Pozole begins with hominy a type of dried maize and meat typically pork , includes a variety of mouth-watering spices, and is topped with fresh ingredients like lime and radish. The brain and other organs are removed, with the exception of the tongue, eye, and ear, which are generally considered the best morsels. The hearty meal is a Norwegian holiday tradition and is typically consumed the last Sunday before Christmas. Their outdoor cooking style, known as asado, has a rich heritage and rigorous rules to follow absolutely no gas, briquettes, or lighter fluid allowed, only wood and hard lump charcoal! Done properly, asado is an all-day process, where each cut of meat gets plenty of time to slowly roastâ€¦"Argentines generally prefer their steaks medium-to-well-done. Their solution was to behead the shark, then bury the carcass underground for six to 12 weeks to allow liquids to seep out and the rotting meat to ferment. Some modern Icelanders cure the meat in a plastic box rather than underground. After the fermentation process is complete, the shark meat is cut into long strips and hung up to dry for several additional months. The final product, diced into deceptively mild-looking white cubes, is famous for its fiercely pungent ammonia aroma. That steep price tag is due to the difficulty of finding and harvesting the small treats; truffles grow underground, near the roots of trees, and farmers often need to employ specially trained dogs to sniff them out. Of course, truffle dishes can be found worldwide, but travelers in southern Europe should be sure to sample a few straight from the source. Despite averaging just 10 centimeters long, kapenta are surprisingly rich in protein and iron, and are an important dietary staple for lakeside regions in Zimbabwe, Zambia, and Mozambique. Typically kapenta are caught at night, then sun-dried the next day. Dried fish are wonderfully versatile and can be used in any number of contexts, from a basic stew to this sweet curry sauce. Zimbabweans living close to Lake Kariba also enjoy fresh kapenta, pan-seared and served with sadza, a maize porridge. Every spring, local vendors collect urine from local elementary schools , specifically from boys under age The eggs are boiled in the urine; after an hour the shells are cracked and they are cooked for another full day. Although modern science ascribes no nutritional value to this practice, Dongyang residents claim that virgin boy eggs bestow a wealth of health benefits , including improved circulation and resistance to heat stroke. Balut are duck eggs, or more specifically, a mallard duck embryo sold in the shell. Fertilized eggs are incubated for weeks 18 days is considered ideal , then boiled alive, sometimes with salt or vinegar added for flavor. The duck embryo is eaten whole; enthusiasts swear by the variety of savory flavors and textures all in one small package. Balut translates to "wrapped," and comes from the idea that the perfect example should be "wrapped in white"â€¦surrounded by pleasantly chewy boiled egg. Beat the heat with a slice of pavlova, a creamy meringue pie with a crispy crust and topped with any variety of fresh fruit. Hey, everyone just wants their slice of the pie, right?

6: Penguin Pie and Other Antarctic Delicacies

From caviar to filet mignon, every culture and society has foods that are considered delicacies. As such, these dishes are often thought of as the most delicious and prestigious foods one can sample. However, delicacies vary greatly from country to country. In many instances, the favorite foods of.

But in the stiflingly warm summer months, visitors may not be in the mood for heavy plates of pasta and pizza. Italians eat with the seasons, meaning most restaurants will change their menus depending on which vegetables are freshest and tastiest that week. If you find yourself in Italy over the summer, these are the seasonal dishes to look out for. Melon and ham Photo: The kind of meat depends on the area, with prosciutto and parma two of the most popular varieties. The dish is a staple on every summer buffet or aperitivo table, and in fact it dates back to 2 AD, when doctors thought the balance between the cold, juicy, sweet melon and the warm, dry, salty ham was good for health. Some variations call for balsamic vinegar, mozzarella, or parmesan to be added, but try the duo on its own first. This Sicilian dish takes all the vegetables that are at their best in summer and whips them up into a tasty stew. Aubergine and capers are the stars of the show, served in a sweet tomato and vinegar sauce, and it can also include other vegetables such as celery, peppers, and potatoes, or nuts or fish for a more substantial dish. Again, the way to make sure this dish tastes its best is to pay attention to the ingredients, using fresh basil, high quality mozzarella, and tomatoes from your local market. Then drizzle with olive oil and balsamic vinegar for salad-y perfection. Spaghetti or linguine alle vongole Photo: Spaghetti or linguine alle vongole pasta with clams is the classic dish to try, and not as heavy as some of the pasta classics like bolognese. Zucchini flowers Fiori di zucca on sale at an Italian market. Markets sell the flowers either on their own or attached to the vegetable. Stuffed, incorporated into a sauce, or used as a topping on pizza or pasta, you can experiment with different recipes, but the classic dish calls for them to be fried in batter. They find their way into all courses of the meal: Eat them fresh as a snack or incorporate them into your favourite dessert, from gelato to cake to tiramisu. Lemon remains the most traditional flavour, but you can often find nutty or fruity flavours on offer too. Chocolate is traditional in Catania, and almond granitas are a perfect accompaniment to brioche for a classic Sicilian summer breakfast.

7: Morel Mushrooms: Where to find these edible delicacies

Travelers to the Philippines, Vietnam, Cambodia, and other southeastern Asian countries will also find plenty of street vendors selling eggs, but with a much different spin.

I am singing right now because it is my favorite time of the year to cook with local foods. After going through such a long stretch of winter making soups and roasted veggies with root vegetable after root vegetable, my palate is longing for the first fresh morsel of spring. Specifically it longs for the oniony and garlicky goodness of locally harvested wild ramps. Ramps *Allium tricoccum*, also known as a spring onions, wild leeks and wild garlic, are a wild perennial native to eastern North America. They have a bright white onion-like bulb found beneath the soil that leads to a stunning burgundy stem topped by one, two or three broad, lance-shaped leaves. The entire plant is edible and has a delightfully unique aroma that is best described as a mix of its closest relatives, garlic, onions and leeks, also in the *Allium* family. As a food, they are extremely versatile and delicious. The bulbs can be used in place of any edible *Allium*, and the leaves can be used like any fresh green. Use your imagination; they will be delicious any way you prepare them. One taste and I fell in love. I have always been fascinated by wild foods, but ramps blow my mind. They encapsulate so many things that I love to eat: And they grow on their own in the forest, no need to coax and coddle along. While they do grow on their own in the wild, they are a finicky species. In order to flourish, they need rich fertile soil, plenty of moisture, and shade from the harsh rays of sun for much of the year. Lucky for us, Southwestern Wisconsin is well-endowed with rolling hills and valleys populated with lush deciduous forests that provide perfect conditions for the wild ramp. Within our hills and valleys, they are most often found among maple trees on moisture-rich north-facing slopes beginning in mid- to late-March. At this time, temperatures rise above 32 degrees F during the day and ramps wake from their winter slumber. Their burgundy sprouts poke through the leaf litter, and soon thereafter, their wide dark green leaves unfurl. When full grown, their leaves stand about inches above the forest floor. Ramps remain in a harvestable form for about one month each year, so be sure to take advantage while you can. In June, the older plants send up a flower stalk, which matures and blooms above the leafless ramp plant. The flowers eventually mature into seeds that drop to the ground near the mother plant in late summer or early fall, beginning the process all over again. New ramps sprout from the seeds or split off of an existing underground rhizome attached to an already existing plant. Some readers may not care about all these detailsâ€”you just want to eat them! I can understand that completely, but in fact, it is more important now than ever to understand the mysterious life cycle of these plants. Lately, ramps have been garnering quite a bit of fanfare in the media, local restaurants and natural food stores. At first, I was excited by the positive press that the garlicky-oniony wild leek was getting. What a great way to connect people to traditional and wild foods, right? Upon further examination, I became a bit concerned. When it comes to ramps, this is an even bigger concern due to how slowly they grow. Once a ramp seed hits the soil, it can take anywhere from 6 to 18 months to germinate. Once a seed germinates, it takes 5 to 7 years before it reaches a size that is large enough to harvest. Any time you eat a ramp bulb, you are ingesting a food that took 5 to 7 years to form. Imagine planting your backyard garden and waiting that long to eat anything from it. Another growing concern is the over harvest of ramps from the wild. With their rising popularity in Quebec, the government began to notice a decline in ramp populations on public lands. Novice harvesters were going into a public patches and removing all the ramps, which leaves no chance to for them to repopulate. Overharvesting became such an issue that in the government banned anyone from harvesting ramps for commercial sales on public lands. Today this law still stands, although individuals can harvest small amounts of ramps for personal consumption. Back home in Wisconsin, there have yet to be reports of overharvesting on public land despite their rising stardom. On these lands, it is illegal to harvest any part of the ramp unless you get permission from the manager of that state property through a general use permit. For this reason, any Wisconsin ramps seen on a restaurant menu or in a grocery store produce case will have been harvested from private land. As a conscious ramp eater partaking in this wonderful wild edible, it is up to you to make sure it comes from a sustainable source. If your questions cannot be answered, sometimes it is best to abstain.

FINDING TIME OTHER DELICACIES pdf

Knowing where your ramps come from and ensuring that they are harvested in a sustainable manner assures that this springtime delicacy will be available for years to come in our state. Now, go out and enjoy responsibly harvested ramps! There are tons of sources of sustainably harvested ramps in Southwestern Wisconsin. Here are some trusted local sources that I know of:

8: Delicacies Synonyms, Delicacies Antonyms | www.enganchecubano.com

One of the first sign's of spring: morel mushrooms. They are treasured for their delicious flavor and the fun of the hunt. Starting in late March, the best time to grab your basket and head into the woods is a few days after a good soaking rain.

Here is a list of 10 daring foods that you should try on your next trip because what is a daring trip without trying daring food? Photo by Noema Perez. Century Egg is a dish originated from and popular in China, thought to date back over years. The dish is created by curing duck, quail or chicken eggs in a mixture of ash, clay, salt, lime and rice hulls for weeks or months at a time. Century eggs are said to taste like bad cheese and smell like a mix of ammonia and sulfur. Japanese puffer fish, also known as Fugu, is renowned and notorious throughout the world as the toxic delicacy that must be prepared by expert chefs or else consumption risks death. The puffer fish is very toxic. Its body produces the poison tetrodotoxin, which causes suffocation and the sensation of being awake in a totally paralyzed, lifeless-like body. There is no antidote and accidental poisoning can result in death. Well, the Japanese have been eating fugu for over 2, years, and only state-licensed chefs are allowed to prepare the dish. Fugu must be butchered carefully to remove the toxic part of the fish. A fugu chef must work as an apprentice and train for up to three years just to get a license to serve the dish. Balut is a day old duck or chicken embryo boiled in its shell. You then eat the barely formed body of a baby chick. I have personally eaten this dish exactly one and a half times. It tasted like a cross between a boiled egg and meat stew broth. This high protein Asian street food is to Filipinos as hot dogs are to Americans. It is then boiled for several hours before serving. Haggis has a texture consistent with dry, lumpy, organ meat pudding. Photo by Marco di Pisa. In Vietnam, the local delicacy is Tiet Canh, or a type of raw blood soup. Tiet Canh is made by collecting fresh, raw duck blood and mixing it with fish sauce to keep it from coagulating too quickly. Organ meats and peanuts are added, and it can be served with the blood coagulated or in a liquid form. Suckling pig has a history that dates back to the 6th century and is popular throughout the world as a delicacy eaten at celebrations and especially popular in Spain. It is hard to for some people to eat this dish, especially in Western culture, where slaughterhouse animals are butchered and rarely eaten or served whole. Suckling pig is a baby pig that is only a few weeks old. Its flesh is extremely tender by feeding solely on the milk of its mother. The piglet is spiced, marinated and slow cooked for hours, producing savory white meat and crackling, pork rind skin. Ok, how daring are you when it comes to cuisine? Would you try rotten shark? Hakarl is popular in Iceland and may be a dish that was developed before industrial refrigeration. A butchered shark is buried in a sandy hole for months and then hung to dry and ferment in a curing chamber for several more months. The taste of the shark has been described as being ammonia rich. The nests are made from the hardened saliva of the bird. Photo by I am Jeffrey. Alligator is a delicacy long enjoyed in the Southern United States. The taste has been compared to chicken or pork. The tail meat of the alligator is mostly used and is prepared and cooked like common meats, so you can eat alligator patties or nuggets. Fried Brain sandwiches are an American delicacy popular in the Midwestern United States and believed to be a dish handed down from German settlers in the area. Fresh calf or pig brain is sliced, battered, fried and served like a hamburger on a bun with sides. The taste is compared to fried creaminess. Let me know in the comments below. If you liked this, you might also like:

9: HowChow: The Chef Goes Shopping: Finding Persian Delicacies In Caspian Market On Rte 40

Reading through this list of wild food delicacies from around the globe. salt and quicklime for a long period of time - weeks or even months. (bear and other animal penises are also.

Share Shares From caviar to filet mignon, every culture and society has foods that are considered delicacies. As such, these dishes are often thought of as the most delicious and prestigious foods one can sample. However, delicacies vary greatly from country to country. In many instances, the favorite foods of one country can be viewed with disgust and aversion by those from other places. Shardan When one thinks of cheese , the mouth begins to water, and images of cheddar dance through the mind. In Sardinia, however, cheese has taken a horrendous turn. Casu marzu is considered a highly prized delicacy by the people of Sardinia. But what makes this cheese so special? Casu marzu, or maggot cheese, begins its journey to disgust as a simple pecorino cheese, soaked in brine, smoked, and left to cure in cellars. Cheese producers take a slab of cheese destined to become casu marzu and leave it out in the open, breaking the skin to allow flies to enter the cheese and lay eggs. Then eggs then hatch, and the maggots begin doing what they do best: As the maggots eat and poop , the enzymes produced by their bodies rot and putrefy the inside of the cheese so that when it is opened for consumption, the inside is a gooey, sticky, gummy mass filled with countless amounts of live maggots. There are, however, hazards to dining on this delicacy. When the cheese is scooped, spread, or disturbed in any way on its way to the mouth, the maggots will jump and launch themselves up to 15 centimeters 6 in in distance. However, the illegality of the cheese was overturned, as Europe considered the cheese to be a traditional food of the Sardinian people and therefore not under judicial jurisdiction. In Iceland , sharks are even more terrifying as the national delicacyâ€™fermented, rotted, and awash in an odiferous cloud of ammonia. Hakarl is a traditional food of Iceland that can be traced back to the time of the Vikings. When Vikings began to establish homesteads on Iceland, they discovered that sharks, namely the Greenland shark, were abundant in the waters around the island, thus becoming a major food source. The Vikings quickly learned that the flesh of the Greenland shark was toxic to humans, so to prepare it for consumption, they discovered a way to to purify the meat. So, just how is the shark turned into such a delicacy? After catching the shark, it is quickly beheaded. To eliminate the toxins, trimethylamine oxide and uric acid, a hole is dug, and the shark is placed inside. Rocks are placed on top of the shark. The pressure of the stones causes the toxins to leak out. This takes six to 12 weeks. During this time, the shark itself begins to rot and ferment within the ground. Once purification is deemed a success, the shark is pulled from the ground, chopped into long pieces, and hung to dry. Drying takes even longer; several months will pass before hakarl preparers are certain the shark is ready. How does one know when rotten shark is ready for consumption? When the ripe, rotten smell is at its peak, and a dry, hard, brown crust forms on the hanging shark meat. During the Icelandic holiday of Thorrablót, hakarl is consumed by participants to honor the ways of old. From carne asada to the humble taco, Mexican cuisine is beloved by millions. There is, however, one food that is considered a delicacy by native Mexicans that others would be rather shocked to find on their plates. The disease grows in puffy, grey globules that look somewhat like river rocks. Huitlacoche has been known by the indigenous tribes in Mexico for eons, but during the second half of the 20th century, this fungus became a delicacy that has inundated nearly all aspects of traditional Mexican cuisine. Many describe the flavor as delicate and slightly smoky, comparing it the taste of morels. Most of those who try the fungus, however, agree that the texture, nature, and flavor of the fungus make it an acquired taste. Huitlacoche can be prepared in many ways, often thrown into many dishes as a flavoring element, or it can be used to create soups and sauces. Many even eat the globular fungus by itself, relishing in its delicate flavor and soft, mushy texture. When cooking with huitlacoche, one must be warned: When heated, the fungus turns from grey to jet black, looking a lot like the ink of a squid. Foodista Holidays are a time for joy, family, and good food. In Greenland, holidays are just as special, and their celebrations would not be complete without the Inuit delicacy of kiviak. To prepare kiviak, the Inuit start by gathering their meats. First, they capture and slaughter a large seal. The seal is then disemboweled and greased. Then, hundreds of auks, a bird similar to a penguin, are caught and killed. The

bodies are stuffed, whole, into the body of the dead seal. After the whole birds have been stuffed into the seal carcass, the seal is sutured shut and covered with heaps of grease to prevent maggots from entering the body. A hole is then dug, and the seal is placed, auks and all, inside and covered with heavy stones. After several months, usually close to the Christmas holiday, the seal is dug up. The sutures which were holding the auks inside the fermenting seal body are cut to reveal the birds. The auks are then eaten, bones and all, as they have become soft due to the fermenting process. The intestinal fluids are often sucked right out of the bodies of the birds and enjoyed as a rancid juice. This same intestinal fluid is also often used for sauces for other foods and dishes. During the winter months in Greenland, hunting and fishing are extremely dangerous due to snow and shifting ice. Kiviak is a way for the Inuit to have plenty to eat during these times. The turducken just got really intense in Greenland. They are delicious, versatile, and full of protein. However, in China, one of their delicacies has a little more: Virgin boy eggs are a delicacy in Dongyang. Each year in the spring, eggs are boiled in the urine of young virgin boys, usually aged ten and under. During the springtime pee-fling, urine is collected from nearly every boy under ten. Many people even carry around empty bottles while out in the city to retrieve urine from boys if their parents are willing to allow them to collect it. The boys must be in good health and not be suffering from any illness due to concerns for food safety. Once the urine is collected, then comes the process of actually preparing the virgin boy eggs. After a long day of urine collection, preparers empty the pee into preparation receptacles. This urine simmering process can take nearly an entire day and can cost a buyer twice what a regular chicken egg would cost. Many claim that eating urine-soaked eggs will prevent a variety of ailments, but the most notable is preventing heatstroke. Shirako is milt, or to put it bluntly, the sperm sacs and the accompanying semen of male fish. The little sacs of semen are considered a delicacy in Japan. Shirako is harvested from many different types of fish, including cod, anglerfish, salmon, and pufferfish. It is harvested during the winter months, as this is when these different fish are producing the most seminal fluid, meaning the shirako will be more delicious. Once harvested, the shirako can be prepared in many different ways to please the adventurous palate. Lightly cooked, the shirako becomes even creamier, turning into a seminal fluid-based custard. Shirako is often considered the most prized part of the fish, thus adding to its delicacy status. The most prized shirako, however, is that of the pufferfish. Fugu-based shirako is considered the grandest delicacy in the realm of sperm sacs. But another egg-based delicacy in China has been turning stomachs for millennia. Going by many names, such as the century egg, thousand-year egg, or pidan, this eggy creation is a favorite in rural China. So what exactly is it? A century egg is either a quail, duck, or chicken egg that has been fermented and preserved using an atypical array of ingredients. First, a large vat is filled with black tea, salt, lime, and freshly burned wood ashes and is left to cool overnight. After this vat has reached maximum potency, duck, quail, or chicken eggs are added in. The eggs then soak in this mixture from anywhere from seven weeks to five months, ensuring they are fermented and preserved properly. This is where things get a bit more grotesque. The egg becomes a jiggly, wiggly nightmare. Imagine an egg with the consistency of Jell-O. The white of the egg turns colors ranging from amber to nearly black. The yolk becomes a hard ball that is dark grey or green. One can see snowflake-like patterns on the shell; this is where a fungus has taken hold of the egg and adds what some call beauty. The egg also reeks of ammonia, which only adds another hint of disgust to the black, eggy mess. This delicacy is often sliced into pieces and served as a side dish or enjoyed on its own. These birds make their tiny, special nests out of something easy to find for most birds: The birds use tons of their own spit to weave and build intricate nests on the side of the cave walls in which they live. To harvest the tiny nests, men must climb ladders to great heights within the cave to peel the little spit abodes down for consumption. The nests are then taken and used to create a soup or a gelatinous dessert which is claimed to taste like a Slush Puppie drink. Though seemingly less stomach-turning than many of the other featured foods, this spit delicacy is nasty in more ways than one. The swiftlet is highly endangered.

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