

Recreating a yinrih meal

Random idea for a human dish that replicates typical yinrih cuisine. Take smoked shredded beef brisket, dill relish, and diced white onions and mix them together into a dry stew. Add salt and pepper and serve in a bowl. Humans use a fork or spoon to eat, yinrih bring bowl to mouth or mouth to bowl. Make sure the relish is fridge-cold, the onion is room temp, and the brisket is hot to provide a contrasting temperature profile. Salt should be large-grained rock salt to provide texture variety. Cook the beef in such a way that it acquires a large amount of piquancy (not sure how this would be done as I'm not a chef) in order to replicate the overall sensation of wormcow meat. You could also add or substitute jalapeno relish to achieve desired heat. Alternatively serve in a bread bowl, though not sure if yinrih would eat it that way since the number one rule of yinrih table manners is paws never touch food.

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