

ALL HANDS ON DECK



Cook a Sailor's Meal

Dandyfunk

The sailors cook this up themselves when they can find some leftover ship's biscuit and get extra ingredients from me. They need the camboose (stove) to cook it, so they make sure to do it when I am not cooking.

1 piece of Ship's Biscuit (see Ship's Biscuit recipe) or 1 cup crushed, unsalted crackers
1 tablespoon vegetable shortening or lard
2 tablespoons dark molasses

1. Preheat oven to 350 degrees.
2. Put the biscuit or crackers into a plastic bag and crush into crumbs.
3. Mix crumbs with the shortening and add the molasses. Mix well.
4. Put mixture into a small, oven-safe dish.
5. Bake 15 minutes (or until it's brown and bubbling).

