

2024

LICENSING CATALOG





Wizards of the Coast

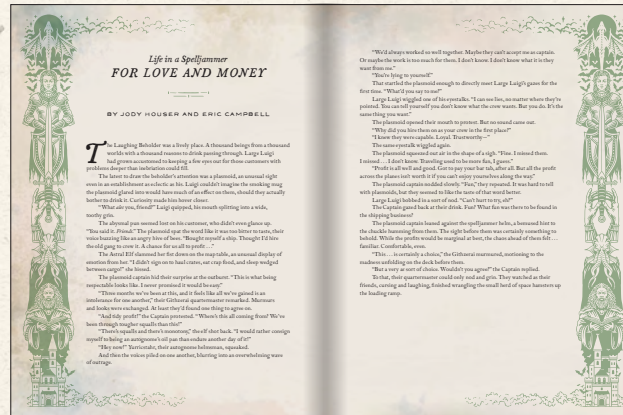
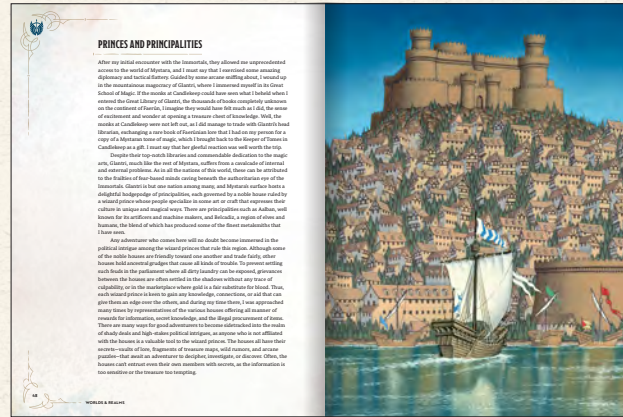
Dungeons & Dragons

VISUAL HISTORY BOOKS



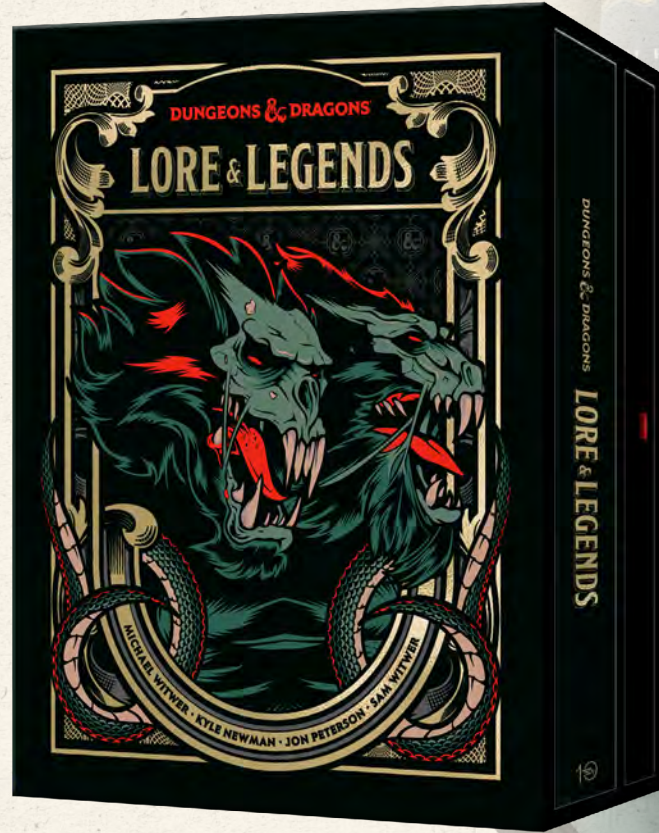
Dungeons & Dragons Worlds & Realms

9 x 11½ inches • HARDCOVER •
ISBN 97805938335500 • \$50.00 US (\$66.00 CAN) •
10/29/2024



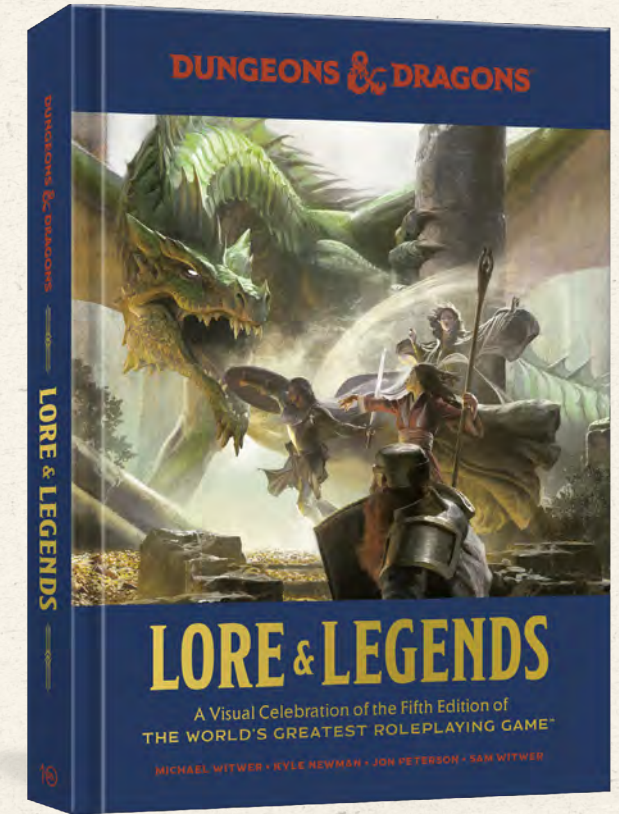
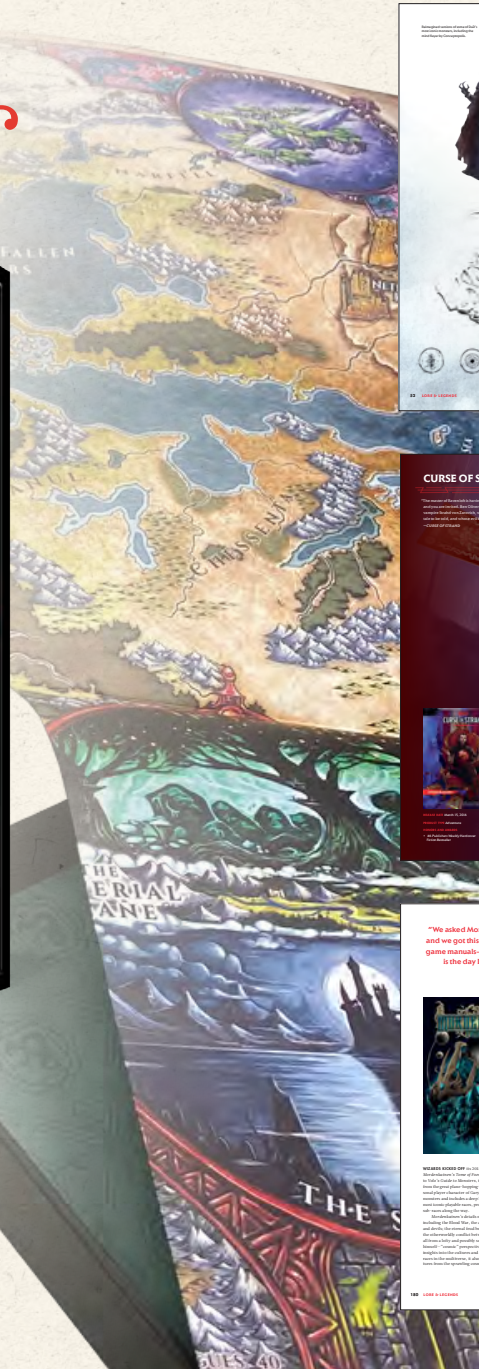
Dungeons & Dragons

VISUAL HISTORY BOOKS



Dungeons & Dragons Lore & Legends

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11/28/2023



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Dungeons & Dragons

VISUAL HISTORY BOOKS



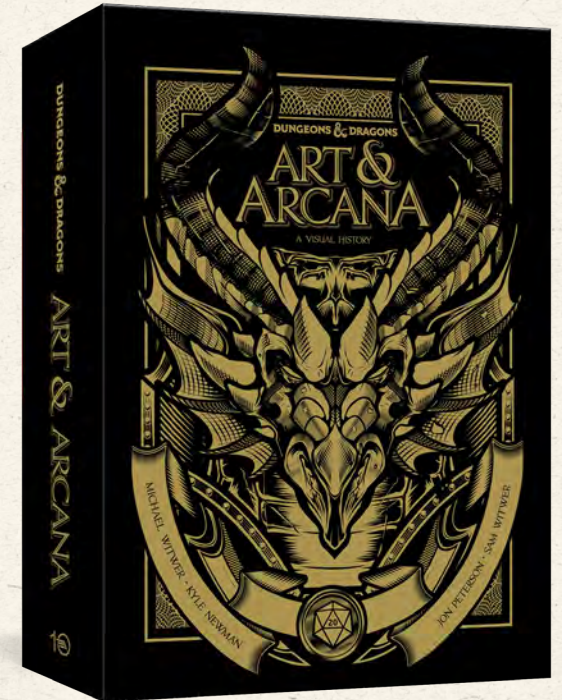
The Art and Making of Dungeons & Dragons: Honor Among Thieves

9 x 10 7/8 inches • HARDCOVER •
ISBN 9781984861863 • \$45.00 US (\$60.00 CAN) •
04/04/2023



Dungeons & Dragons Art & Arcana

9 x 11 7/8 inches • HARDCOVER •
ISBN 9780399580949 • \$50.00 US (\$66.00 CAN) •
10/23/2018

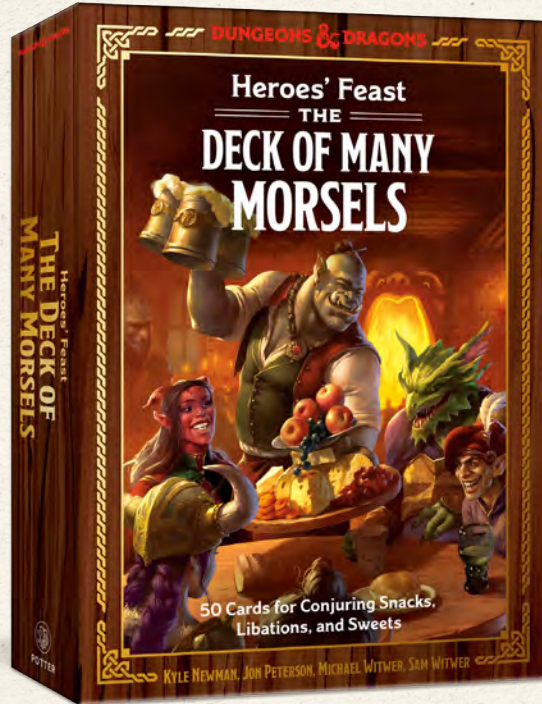


Dungeons & Dragons Art & Arcana

9 x 11 7/8 inches • SPECIAL EDITION BOXED SET •
ISBN 9780399582752 • \$125.00 US (\$163.00 CAN) •
10/23/2018

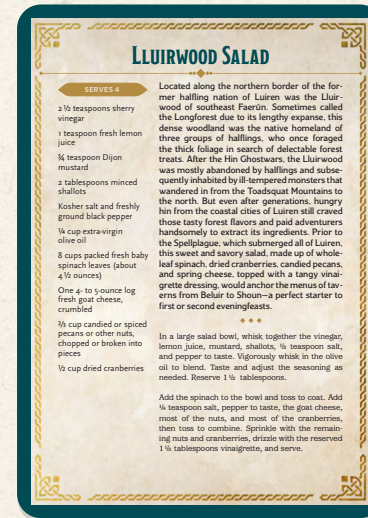
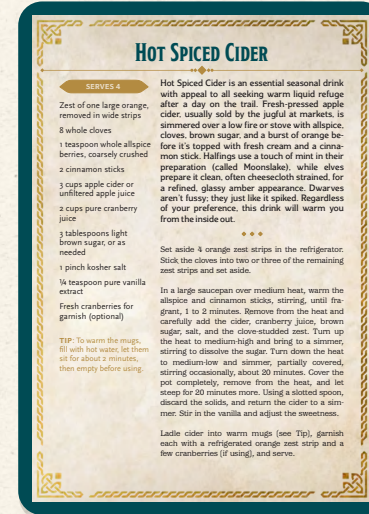
Dungeons & Dragons

FOOD & DRINK



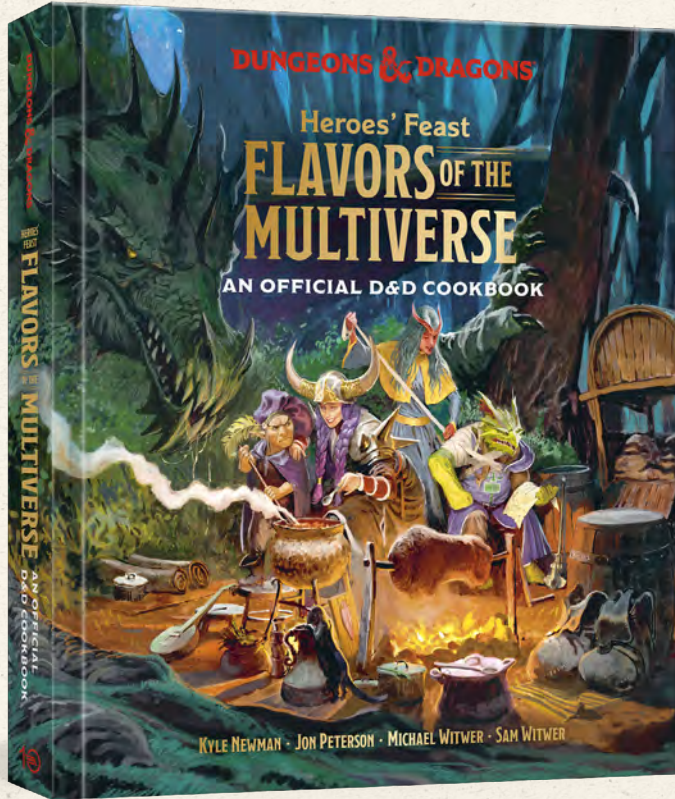
Heroes' Feast The Deck of Many Morsels

4 3/4 x 6 3/8 inches • BOXED CARDS •
ISBN 9780593580738 • \$25.99 US (\$34.99 CAN) •
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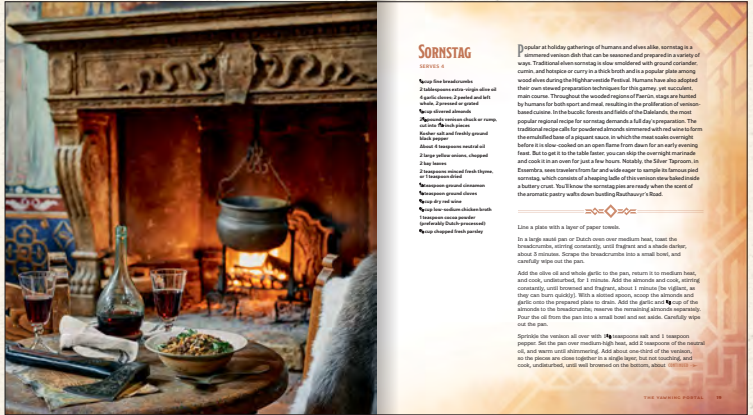
Dungeons & Dragons

FOOD & DRINK



Heroes' Feast Flavors of the Multiverse

8½ x 9½ inches • HARDCOVER •
ISBN 9781984861313 • \$35.00 US (\$48.00 CAN) •
11/07/2023



SORNSTAG

SERVES 4

- 2 tablespoons olive oil
- 1/2 cup onion, finely chopped
- 1/2 cup carrot, finely chopped
- 1/2 cup celery, finely chopped
- 1/2 cup mushroom, sliced
- 1/2 cup red wine
- 1/2 cup beef stock
- 1/2 cup heavy cream
- 1/2 cup parmesan cheese
- 1/2 cup salted butter
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup cheese
- 1/2 cup salt
- 1/2 cup pepper
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt

SORNSTAG is a traditional Swedish holiday gathering of humans and elves alike, occurring in a mountainous region that can be considered part of the province of Sörmland. The traditional Sornstagskorv is slow-smoked with ground pork and spices, and is served with a thick slice of potato and a generous portion of wood during the Hogwild Festival. Humans have also adapted their own version of the Sornstagskorv for the party, an excellent main course. Throughout the woodland region of Fennoscandia, many are hunted by humans for both sport and food, resulting in the production of venison-based cuisine. In the forests, forests and fields of the Dwarves, the most popular regional recipe for sornstagskorv demands a full preparation. The traditional recipe calls for ground venison, venison with spices from the surrounding forest of a paper forest, in which the venison is marinated and then cooked in an open hearth from the forest for an early evening feast. But to get the full effect, you also need the venison's natural and strong flavors. So, for the Sornstagskorv, the venison is marinated and cooked in a paper forest for a few hours. Usually, the Sornstagskorv is a sornstagskorv, which consists of a large batch of venison and spices from the surrounding forest. You know the sornstagskorv recipe, when the time of the sornstagskorv party with their healthy Sornstagskorv Feast.

Line a plate with a layer of paper towels.

In a large skillet or Dutch oven over medium heat, heat the olive oil, onion, carrot, and celery until softened, about 5 minutes. Scrape the vegetables into a small bowl, and transfer to the pan.

Add the olive oil and whole garlic to the pan, return to a medium heat, and cook, uncovered, for 10 minutes. Add the venison and onion, stirring constantly, until browned and fragrant, about 1 minute. In a large bowl, mix the venison, onion, and garlic with the prepared paste to coat. Add the garlic and mix of the venison to the venison, return to the remaining sornstagskorv. Pour the oil from the pan into a small bowl and set aside. Carefully wipe out the pan.

Sprinkle the venison all over with 1/2 teaspoon salt and 1/2 teaspoon pepper. In a large skillet or Dutch oven over medium heat, heat the olive oil, onion, carrot, and celery until softened, about 5 minutes. Scrape the vegetables into a small bowl, and transfer to the pan.



COOKS

SERVES 2 OR 3

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/2 cup flour
- 1/2 cup milk
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
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WHOLE ROAST PIG

SERVES 10 TO 12

- 1 whole pig
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
- 1/2 cup salt
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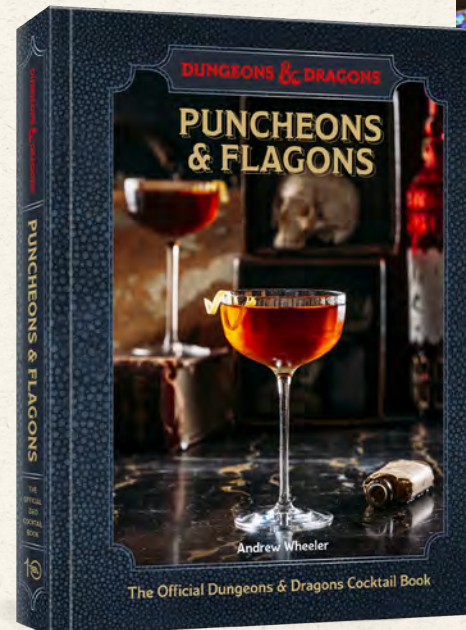
Dungeons & Dragons

FOOD & DRINK



Heroes' Feast

8 1/2 x 9 1/2 inches • HARDCOVER •
 ISBN 9781984858900 • \$35.00 US (\$47.00 CAN) •
 10/27/2020



Puncheons & Flagons

7 x 9 inches • HARDCOVER •
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Dungeons & Dragons

PUZZLES



Dungeons & Dragons Mini Shaped Jigsaw Puzzle: The Mimic Edition

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Dungeons & Dragons Mini Shaped Jigsaw Puzzle: The Demogorgon Edition

5½ x 7 inches • BOXED PUZZLE •
ISBN 9780593580684 • \$14.99 US (\$19.99 CAN) •
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Dungeons & Dragons Mini Shaped Jigsaw Puzzle: The Beholder Edition

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ISBN 9780593580707 • \$14.99 US (\$19.99 CAN) •
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Dungeons & Dragons

PUZZLES



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10 x 8 inches • BOXED PUZZLE •
ISBN 9780593236659 • \$19.99 US (\$25.99 CAN) •
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Dungeons & Dragons The Beholder Puzzle

8 x 10 inches • BOXED PUZZLE •
ISBN 9780593234716 • \$19.99 US (\$25.99 CAN) •
08/03/2021



Dungeons & Dragons The Rise of Tiamat Dragon Puzzle

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Dungeons & Dragons

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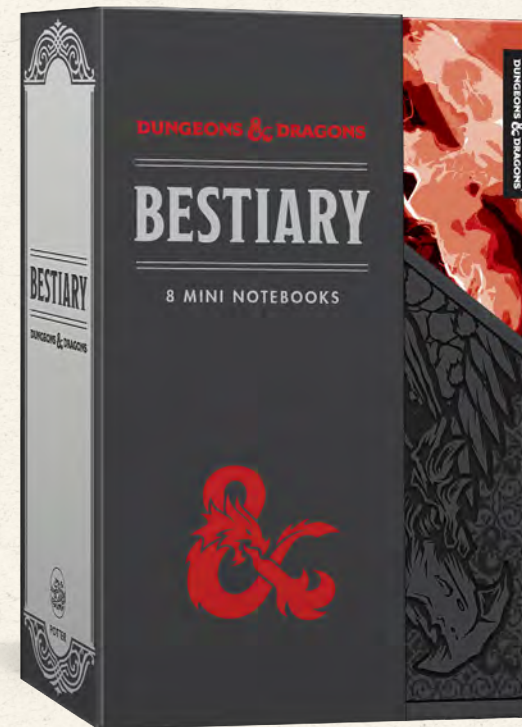
Dungeons & Dragons

JOURNALS



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ISBN 9780593580721 • \$24.99 US (\$33.99 CAN) •
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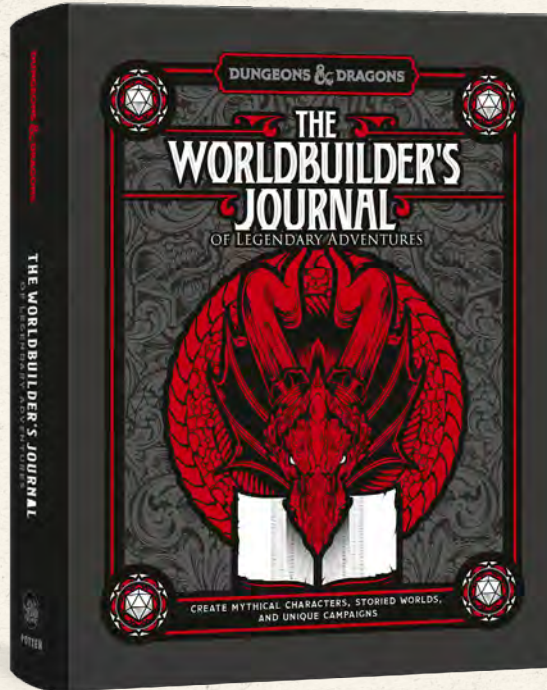
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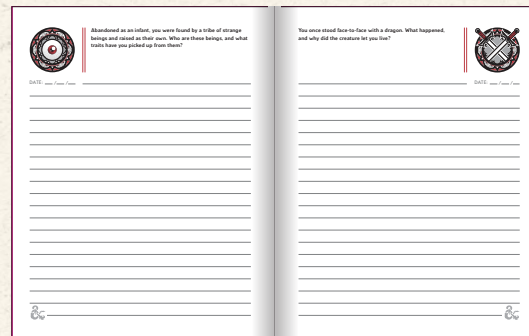
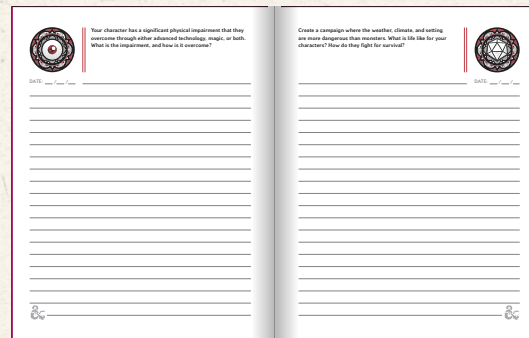
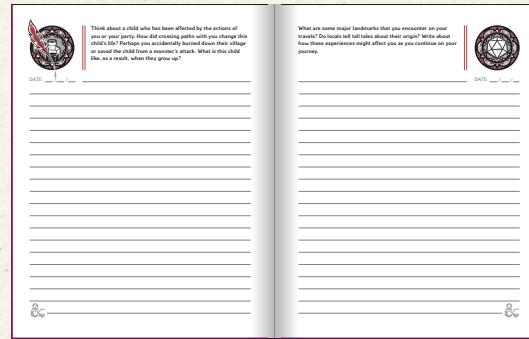
Dungeons & Dragons

JOURNALS



Dungeons & Dragons The Worldbuilder's Journal of Legendary Adventures

5½ x 7 inches • HARDCOVER JOURNAL •
ISBN 9781984824639 • \$16.99 US (\$22.99 CAN) •
05/12/2020



Dungeons & Dragons The Book of Holding

7¼ x 9 inches • HARDCOVER JOURNAL •
ISBN 9781984824615 • \$19.99 US (\$25.99 CAN) •
08/04/2018



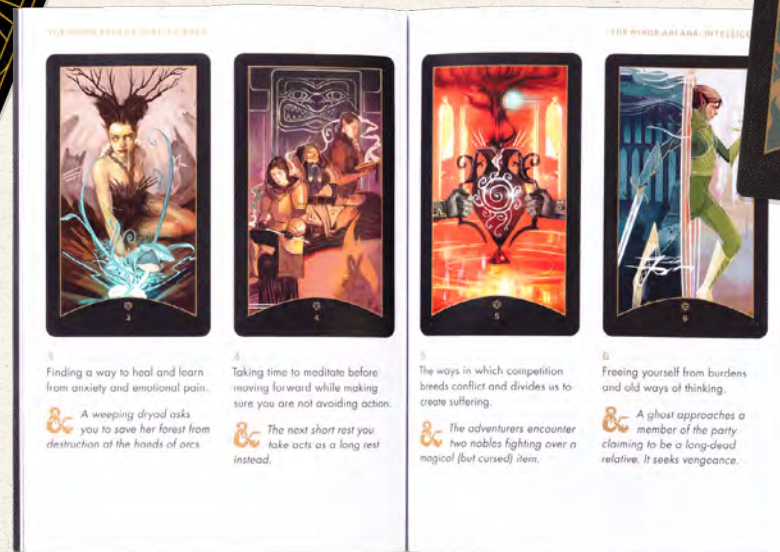
Dungeons & Dragons

TAROT



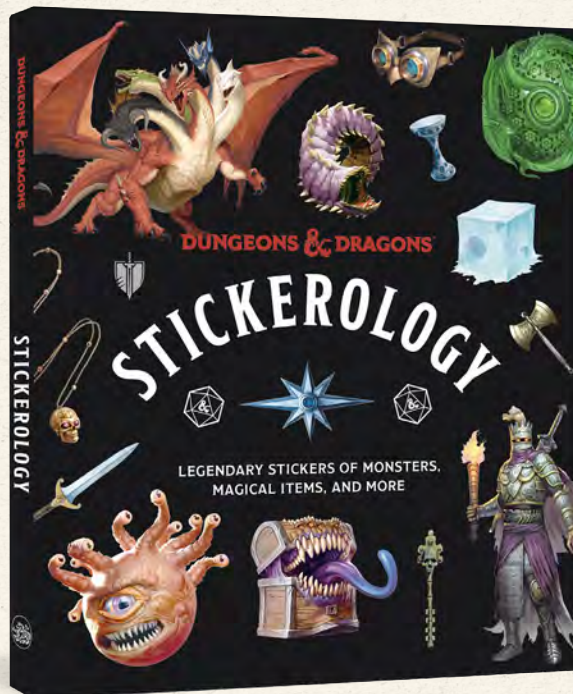
The Dungeons & Dragons Tarot Deck

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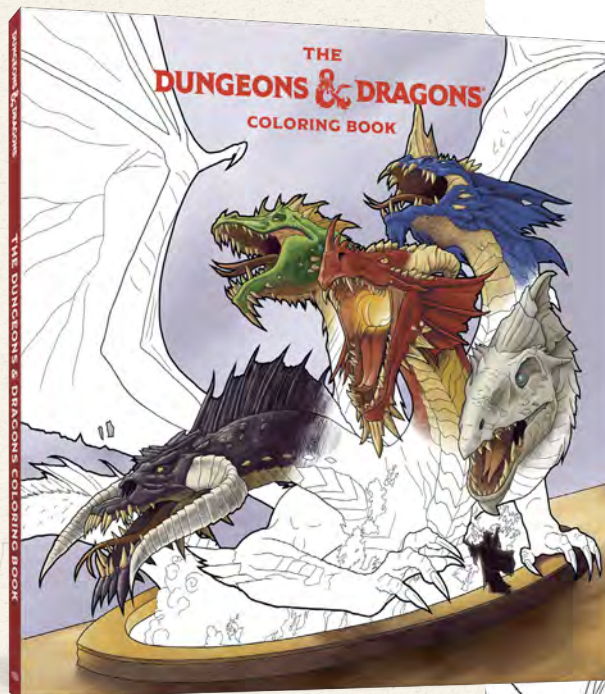
Dungeons & Dragons

GIFT



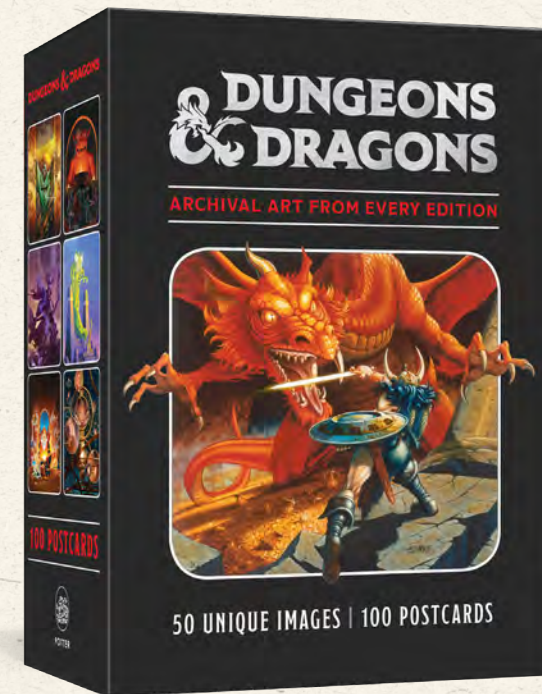
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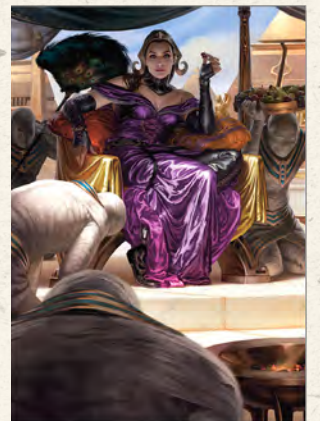
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Fantasy

George R.R. Martin



The Rise of the Dragon

9 x 11½ inches • HARDCOVER • ISBN 9781984859259
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The Seven Kingdoms

BEHINDS IN THE year 101, Willem de Groot, a Dutch cartographer and his team finished their version of Westeros with the intention of sending the most accurate and detailed map of the continent to the King's Landing. Each with a unique history, the map was a masterpiece of cartography. It was the most accurate map of the continent, and it was the most accurate map of the continent.

The Stormlands

The stormlands are situated around the eastern coast of Westeros and are bounded to the north by the Blackwater River, to the west by the Storm King's Bay, and to the south by the Neck. The Storm King's Bay is a large bay that is home to the Storm King's Bay. The Storm King's Bay is a large bay that is home to the Storm King's Bay.

Illustration by [The Book of the Hours]



Over the years, the dragon's name has become a legend. It is a legend that has been passed down for generations. The dragon's name has become a legend that has been passed down for generations.

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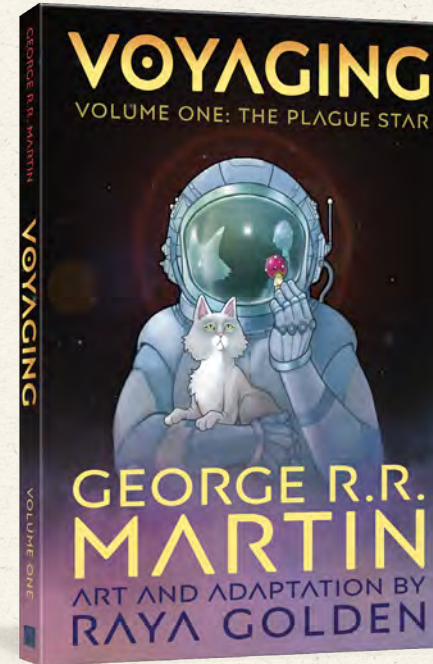


Who is the man in the armor? He is the man in the armor. He is the man in the armor. He is the man in the armor.

Who is the man in the armor? He is the man in the armor. He is the man in the armor. He is the man in the armor.

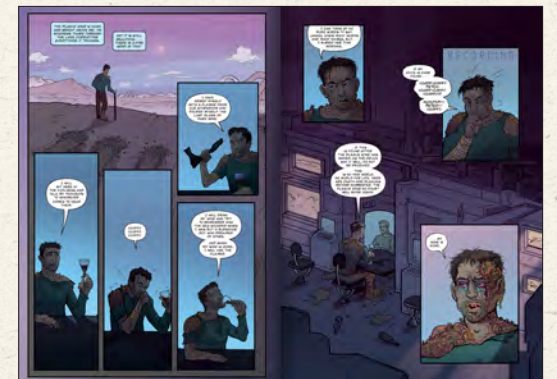
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Who is the man in the armor? He is the man in the armor. He is the man in the armor. He is the man in the armor.



Voyaging, Volume One

7 x 10 inches • TRADE PAPERBACK • ISBN 9781984861078 • \$19.99 US (\$26.99 CAN) • 10/03/2023

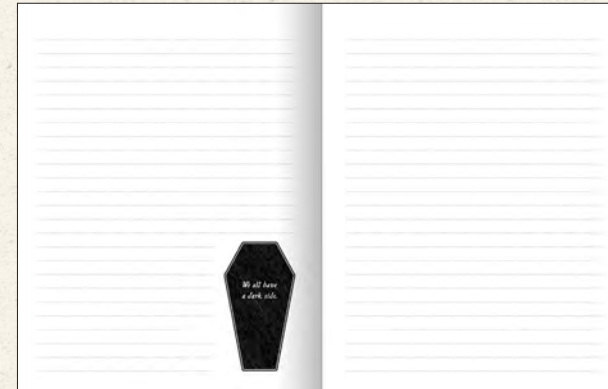
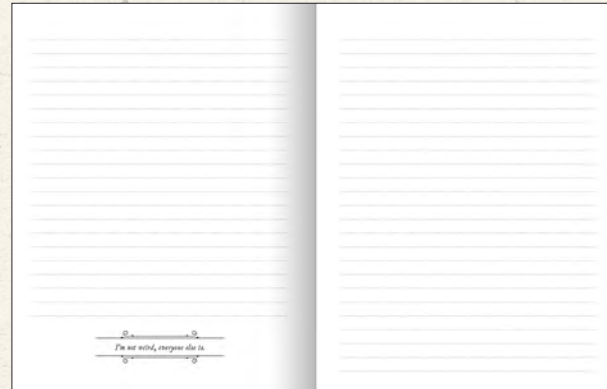
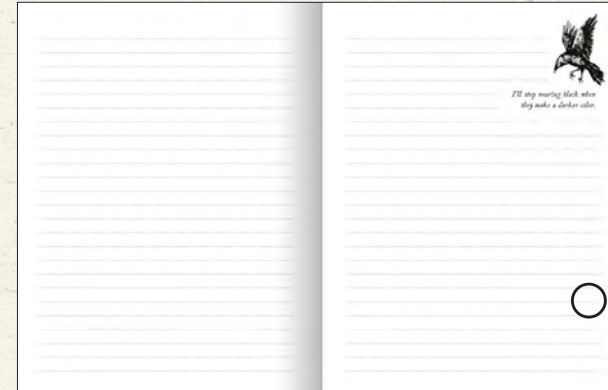
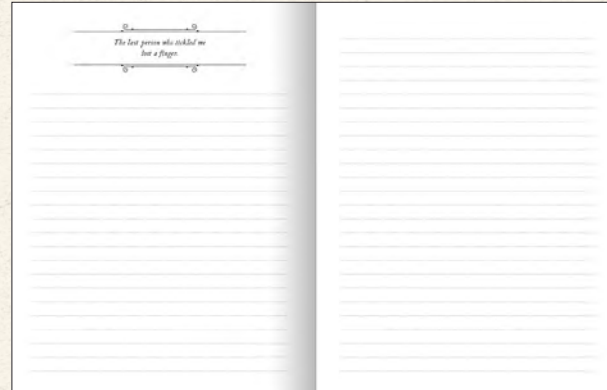
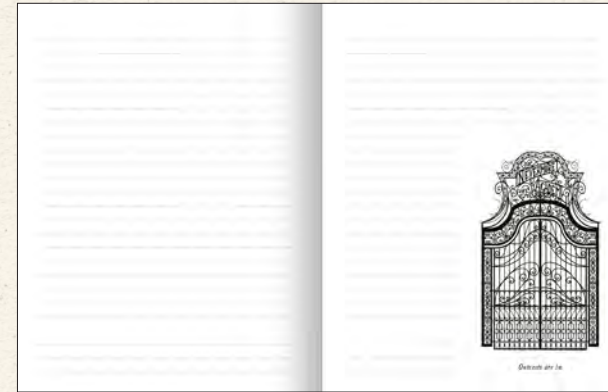
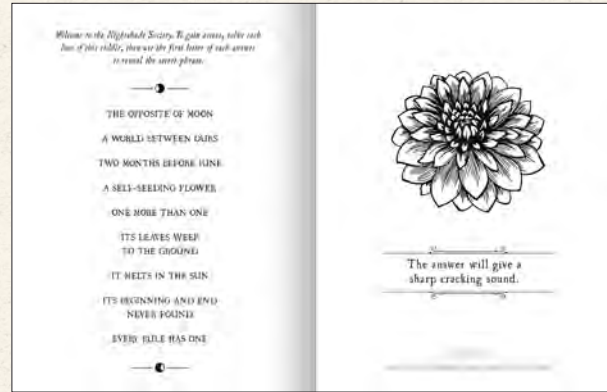


Wednesday



The Official Nightshade Society Journal

7 x 9 inches • HARDCOVER JOURNAL •
ISBN 9780593796856 • \$17.99 US (\$24.95 CAN) •
10/01/2024

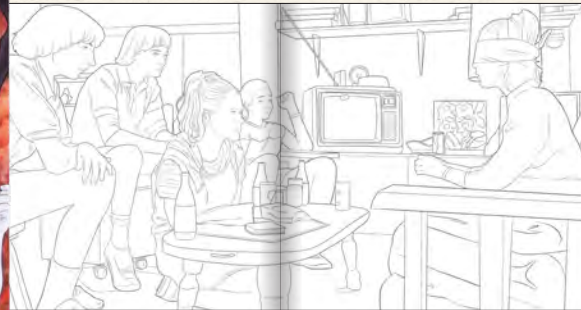


Stranger Things



Stranger Things The Official Coloring Book

9¹/₁₆ x 9¹/₁₆ inches • TRADE PAPERBACK •
ISBN 9781984861665 • \$16.99 US (\$22.99 CAN) •
06/28/2022



Stranger Things The Official Hellfire Club Notebook

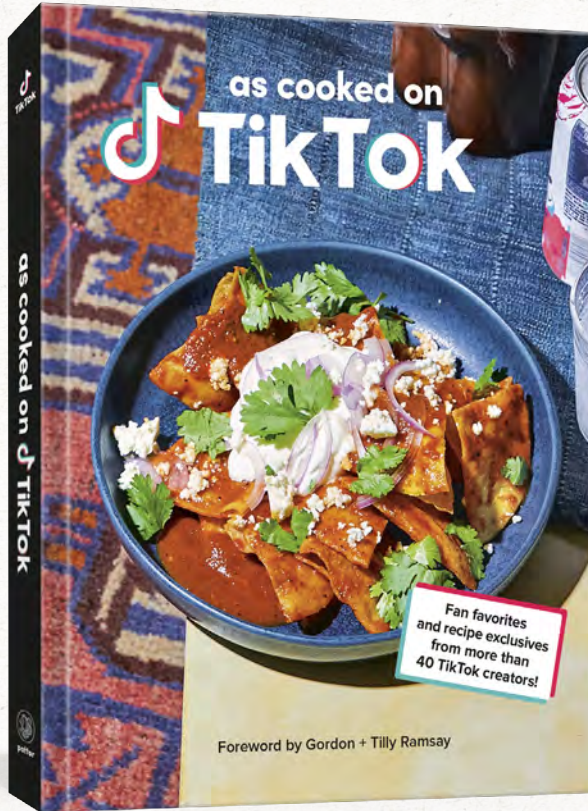
7 x 9 inches • HARDCOVER JOURNAL •
ISBN 9780593581384 • \$17.99 US (23.99 CAN) •
10/25/2022



Lifestyle



Tik Tok



As Cooked on TikTok

7 x 9 inches • HARDCOVER •
 ISBN 9780593235508 • \$19.99 US (\$25.99 CAN) •
 06/14/2022

the ultimate breakfast sandwich
 #tiktokmeggan

Just-in-case-for-the-high-school-ages! (I'm a mom) - shared up this easy, tasty, perfect breakfast sandwich for special occasions, brunches, and very Sunday mornings. And the best part is it takes less effort than a fully assembled. Cook the filling components together in a very good sauce to go to non-vegetarian - and add a salad's worth of veggies on top to make it a whole meal.

In a small skillet fry up your veggie mix in oil until the pan is hot. Add the egg mixture and cook for 2-3 minutes. Cook until it begins to bubble. About 2 minutes, there should be a small amount of sauce on the pan. Season with salt and pepper.

When the bottom of the "egg" starts to brown and release easily from the pan, after another 2-3 minutes, flip each side of the "egg" until it is cooked. Add the veggie mix to the other side as an appetizer. (This can take a little while) A very thin slice of cheese is optional, but it's a "cheesy" touch. You can use the pan if you need to get an assist from gravity, too.

Using a rubber spatula or other similar, gently lift the sandwich and cook until both sides are lightly browned and fully cooked. Another minute or so. Transfer to a serving platter and cut the sandwich in half.

Meanwhile, with another skillet, heat a small amount of oil. Add the onion and cook until it is soft. Add the tomato and cook until it is soft. Add the onion and cook until it is soft. Add the tomato and cook until it is soft.

Meanwhile, with another skillet, heat a small amount of oil. Add the onion and cook until it is soft. Add the tomato and cook until it is soft. Add the onion and cook until it is soft.

egg replacer + vegan cheese + vegan sausage in ultimate breakfast sandwich!

Jessica uses chopsticks to turn the omelet in the pan, cheesy filling!

Ingredients:
 1 tablespoon extra-virgin olive oil
 1 egg / 2 whole liquid egg replacer
 2 slices vegan cheese
 1/2 cup vegan sausage, cut into slices 1/2 inch / 1.25 cm thick
 Salt and freshly ground black pepper (optional)
 Cook in the large skillet
 2 onions
 1 tablespoon vegan olive oil
 1/2 cup (125 ml) extra-virgin olive oil
 1/2 onion, finely sliced
 1 cup (250 ml) baby spinach
 1 tablespoon balsamic vinegar

ramen lasagna
 #mememkingivan

Yah's ramen lasagna recipe is a collage. It was only a matter of time before they led to the most game-changing version of their all-time favorite. Think of the ramen as a lasagna and you'll see why. The ramen is the lasagna. The lasagna is the ramen. Use your favorite meat or vegetable protein instead. You can use the ramen as a base for the lasagna. Don't forget to leave the ramen filling with your favorite ramen toppings for ramen-lovers to enjoy.

Preheat the oven to 350°F / 175°C.

In a small bowl, mix together the ricotta, ramen seasoning, a splash of oil, and the black pepper. Stir to combine, taste, and add more salt if necessary.

Coat the bottom of a 9 x 13 inch / 24 x 30 cm baking dish with a thin layer of the pasta sauce.

Break each of the ramen blocks into thin halves. Fill all of the ramen cups in the baking dish. Sprinkle 1 cup / 100 ml sauce over the noodles. Spread the ricotta mixture all over the top with half of the ricotta mixture, then half the sauce. Layer the remaining ramen blocks on top, then drizzle with 1/2 cup / 125 ml sauce. Pour over the remaining sauce if you don't have any left. Don't forget to add extra oil with the remaining sauce.

Put the baking dish on a trivet pan to catch any potential splatters. Bake until you're able to put a fork in the lasagna and the ramen feels fully cooked and tender and the cheese is golden brown. 25 to 30 minutes.

Remove from the oven and cool for 10 minutes before serving.

Some of the sauce is reserved for garnishing the ramen!

Ingredients:
 1 (16-ounce / 450g) container of ramen seasoning
 1 seasoning packet from a package of instant ramen (not the soup packet)
 1/2 cup (125 ml) black pepper
 Salt and freshly ground black pepper
 1/2 cup (125 ml) oil
 1/2 cup (125 ml) ricotta cheese
 1/2 cup (125 ml) black pepper
 1 (16-ounce / 450g) container of ramen seasoning
 1 packet (160g) shredded mozzarella cheese

hong kong milk tea with slanted coffee jelly
 #tiktokjuly

For the smoothest and richest milk tea, the guys recommend loose leaf tea!

Ingredients:
 Coffee jelly
 4 tablespoons powdered gelatin
 2 cups / 400 ml coffee or cold brew, fully decaffeinated
 6 tablespoons / 75g brown sugar
 1 cup plus 2 tablespoons / 250g condensed milk

Milk Tea:
 2 cups / 400 ml milk
 1 cup / 100 ml loose leaf tea
 1 cup / 100 ml brown sugar
 1 cup / 100 ml brown sugar
 1 cup / 100 ml brown sugar
 1 cup / 100 ml brown sugar

Make the coffee jelly: Pour 1/2 cup / 125 ml cold water into a small bowl. Sprinkle the gelatin over the top and let it soak for 10 minutes. Meanwhile, in a small saucepan, bring the coffee to a boil. Add the brown sugar and stir until fully dissolved. Then remove it from the heat and add the gelatin mixture. If your gelatin is very solid at this point, add a splash of hot water to the coffee to help it become a thick slurry. Add everything else and there are no visible gelatin clumps. Cook to near temperature but do not boil in the large pot.

Once the coffee jelly is cooked, distribute the mixture among four 16-ounce / 475 ml glasses. Put a small tin of small containers if you don't have a rubber tip in the fridge. Put the glasses into the fridge to cool and let each glass sit, so the jelly will set properly. (The one in the back had the glasses in place, and you can do this for the front one. It will take about 15 minutes to set. It is a bit better for the reason it takes 15 to 20 minutes to set.)

Recipe continues





Tasty Total Comfort

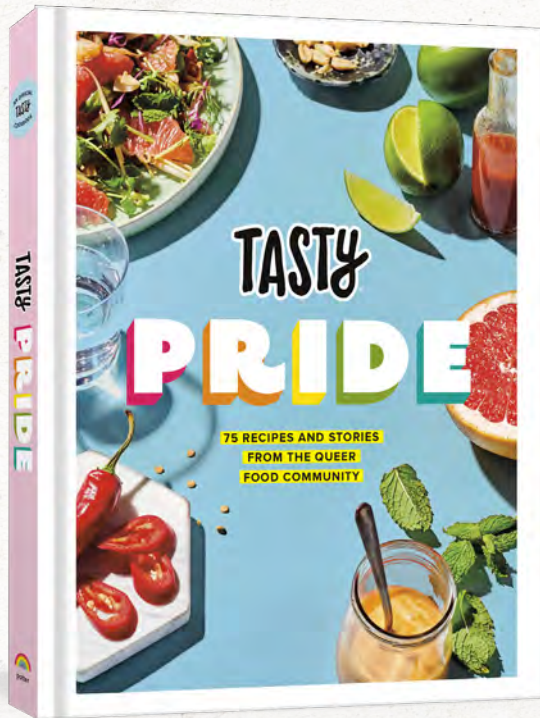
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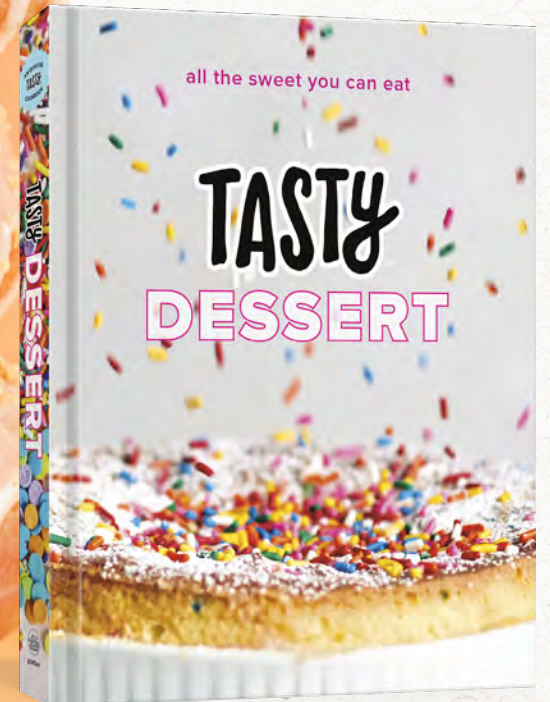
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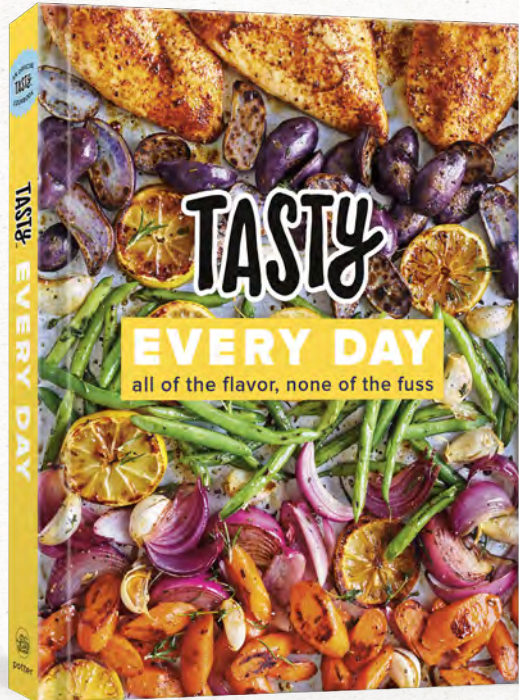
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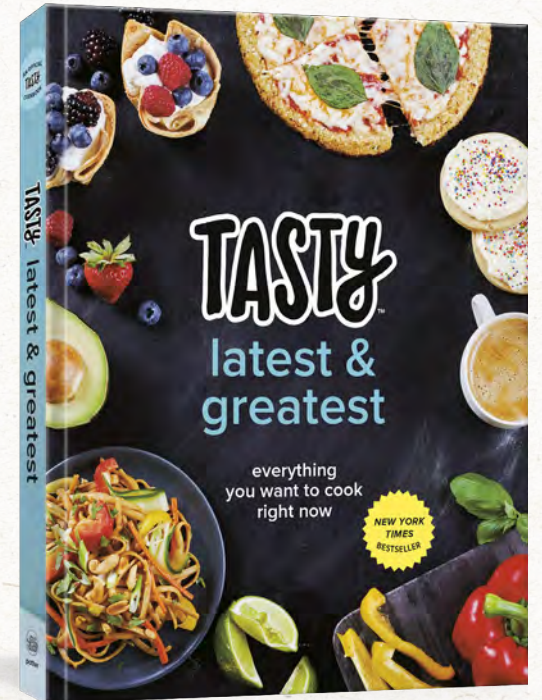
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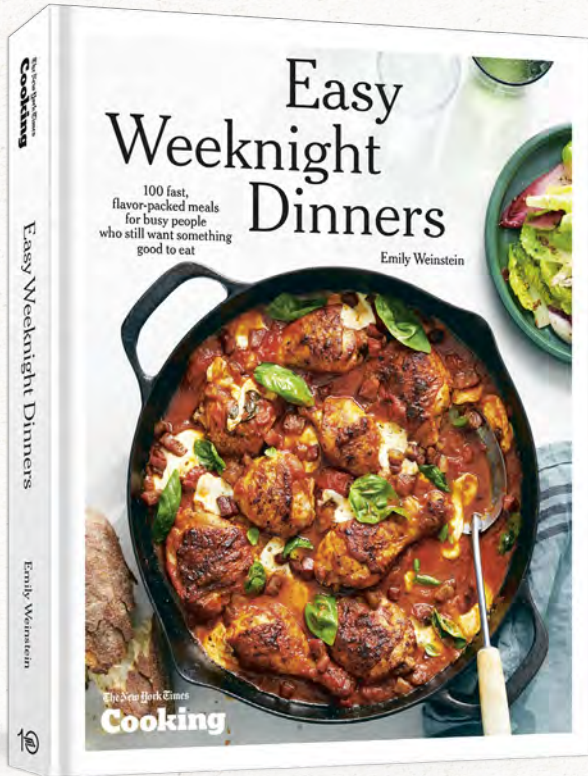
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crispy gnocchi with burst tomatoes and mozzarella

time 25 minutes
yield 4 servings

Shove-height gnocchi can be quickly pan-fried for an exciting mix of crispy outside and chewy inside, no boiling required. Here the gnocchi are dusted with olive tomatoes and fresh pockets of mozzarella. Use cherry tomatoes, which are widely favored year-round—rather than regular tomatoes, the beefsteak tomatoes, which can be watery. (That said, taste your tomatoes, and if they're more tart than sweet, add 1/2 teaspoon sugar in step 3.) You'll toss the tomatoes with browned butter, red pepper flakes and garlic, then toss them with a little heat and so they'll burst into a bright sauce.

—Ali Sliato

Ingredients:
 2 tablespoons extra-virgin olive oil, plus more for drizzling
 2 (12- to 16-ounce) packages shelf-stable or refrigerated pan-fryable gnocchi
 4 tablespoons unsalted butter
 4 garlic cloves, finely sliced
 1/2 teaspoon red pepper flakes, plus more for garnish
 Kosher salt and black pepper
 2 cups cherry or grape tomatoes, such as Sungold (about 4 cups)
 1 cup freshly sliced extra-leafy leafy greens, plus more for garnish (optional)
 Kosher salt, mozzarella, cut or torn into 1-inch pieces

Instructions:
 1. Heat the broiler with a rack about 6 inches from the heat source.
 2. Heat 1 tablespoon of the oil in a large skillet or well-seasoned cast-iron skillet over medium-high heat. Add half of the gnocchi to the pan in a single layer, leaving space so they are snug together. Cover and cook, undisturbed, until the gnocchi are golden brown on the underside, 2 to 3 minutes. Transfer to a medium bowl. Repeat with the remaining 1 tablespoon of oil and gnocchi.
 3. Add the butter to the skillet and cook over medium-high heat, stirring often, until golden brown and foamy, 2 to 3 minutes. Add the garlic, red pepper flakes, 1/2 teaspoon salt and a few pinches of pepper, cooking the garlic until fragrant to avoid scorching. Add the tomatoes and 3 tablespoons water and cook, shaking the pan occasionally, until the tomatoes have softened and the liquid has slightly thickened, 4 to 5 minutes. Sprinkle the tomatoes as they heat to help them soften.
 4. Return the seared gnocchi to the pan, add the leafy greens and stir to coat, then shake into an even layer. Top evenly with the mozzarella and drizzle lightly with oil. Heat until the cheese is melted and browned in spots, 2 to 4 minutes. Top with back red pepper flakes and black pepper if you'd like and serve immediately.

Photo: pasta and chicken

farro with blistered tomatoes, pesto and spinach

time 40 minutes
yield 4 servings

This is a Italian-inspired recipe that uses shove-height tomatoes to create a sauce, which is then tossed with fresh spinach, blistered tomatoes, red onions and mozzarella for a complete vegetarian meal. Start with fresh tomatoes and cherry tomatoes when they're in season, but during the rest of the year, use grape tomatoes. They tend to be more flavorful than cherry during the cooler months. If you'd like, substitute regular or cooked browned ribs or kale, for the spinach. It makes delicious warm or cold the next day—and topping it with shrimp, chicken or salmon can make it feel even again. Before reheating, add a bit more approach, drizzle it with a little olive oil and give it a good stir.

—Kerstin Fair

Ingredients:
 1 cup extra-virgin olive oil
 2 pounds sherry or grape tomatoes
 1 small red onion, quartered and cut into 1/2-inch wedges
 2 tablespoons olive oil, plus more for drizzling
 1/2 cup fresh flat-leaf parsley or basil leaves and tender stems, roughly chopped
 1/2 cup store-bought or homemade pesto, plus more to taste
 1 tomato, sliced (about 1 1/2 tablespoons) and patted (about 2 tablespoons)
 2 packed cups baby spinach
 1 (6-ounce) half block mozzarella, torn into chunks, or 1/2 cup ricotta salata, crumbled (optional)
 1/2 teaspoon red pepper flakes

Instructions:
 1. Heat the oven to 400 degrees. Bring a large pot of well-salted water to a boil. Add the farro and adjust the heat to maintain a medium boil. Cook, uncovered, stirring occasionally to make sure nothing is sticking to the bottom, until tender and not too chewy, about 20 minutes.
 2. Meanwhile, in a skillet pan, combine the tomatoes and onion wedges with the oil, making sure everything is well coated and glazing. Then season with salt, pepper and the red pepper flakes. Heat until the tomatoes blister and lightly charred, 25 to 30 minutes.
 3. When the farro is done, drain, then pour into a serving bowl or back into the pot. Toss with some olive oil. Then mix in the pasta. Add the tomato and onion, then stir in the spinach. Let each to cool slightly.
 4. Scrape the onions, tomatoes and their juices into the farro and season with salt and pepper as needed. Add the cheese (if using), then serve with the herbs.

Photo: rice and other grains

kimchi fried rice

time 30 minutes
yield 2 servings

Heat the high-heat stir-fry you might expect, this home-style fried-rice recipe, adapted from a home cook named Grace Lee, uses a simple technique: make an easy, flavorful kimchi sauce and toss it with butter and cook leftover rice to perfection for a snack or a quick, no-fuss meal. The Spam, though optional, reflects more Korean love of kimchi introduced by the American military.

—Francis Lam

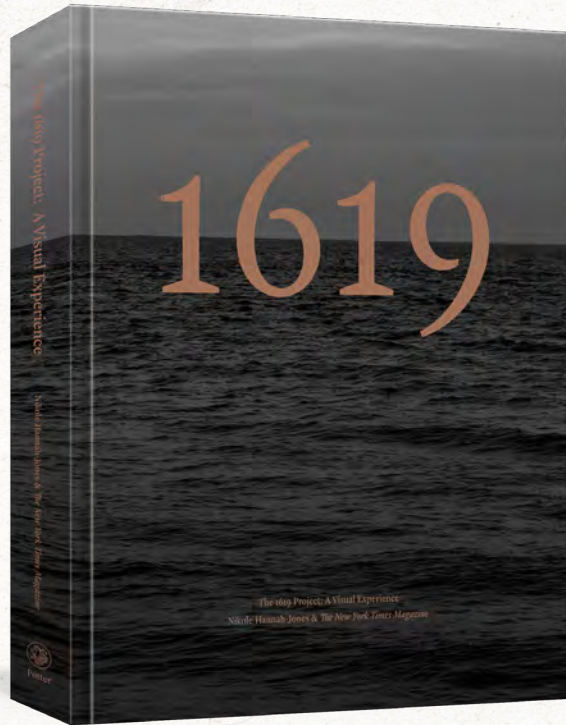
Ingredients:
 2 tablespoons unsalted butter
 1/2 small onion, diced
 1 cup roughly chopped kimchi (2 ounces)
 2 tablespoons kimchi juice, plus more to taste
 1 egg
 1/2 cup medium-grain Spam, ham or leftover cooked meat (optional)
 2 cups cooked white rice (preferably short grain)
 2 teaspoons soy sauce, plus more to taste
 1 teaspoon toasted sesame oil, plus more to taste
 2 tablespoons vegetable oil
 Kosher salt
 2 eggs
 Cooked or drained kimchi (optional)
 Sesame seeds, for garnish

Instructions:
 1. Melt the butter in a nonstick skillet pan or well-seasoned cast-iron skillet over medium-low heat. Add the onion and cook, stirring, until the onion starts to sizzle, about 2 minutes. Add the kimchi and kimchi juice and stir until the mixture comes to a boil, about 3 minutes. Add the Spam (if using) and cook until the sauce has nearly evaporated, about 5 minutes.
 2. Break up the rice in the pan with a spatula and stir it to incorporate, because the heat to melt and cook, stirring, until the rice has absorbed the sauce and is very hot, about 5 minutes. Stir the soy sauce and sesame oil, the ham and egg with some soy sauce, sesame oil and kimchi juice to your taste. Turn down the heat slightly, but let the rice continue to cook, undisturbed, to lightly brown while you cook the eggs.
 3. Heat the vegetable oil in a small nonstick skillet pan over medium heat. When the oil is hot, crack the eggs into the pan, season with salt and fry to your desired doneness.
 4. To serve, divide the rice between plates and top with the fried eggs, the rice and a sprinkle of sesame seeds.

Photo: rice and other grains



New York Times



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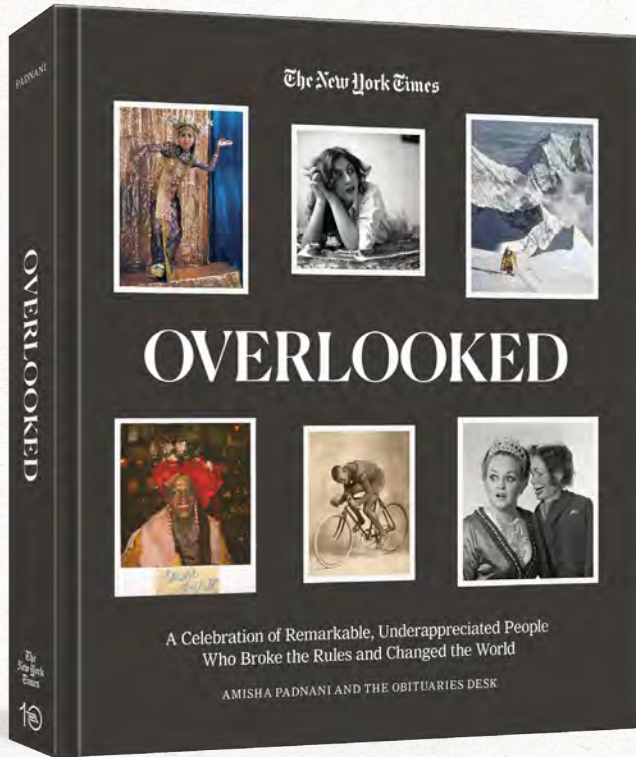
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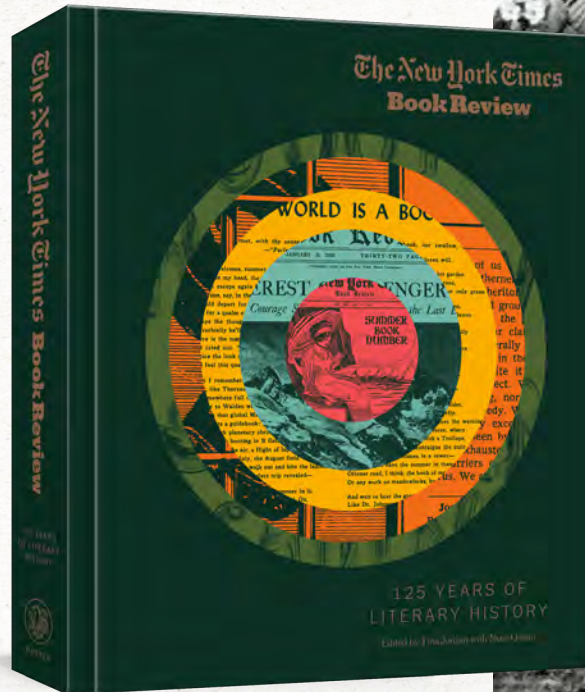


Overlooked

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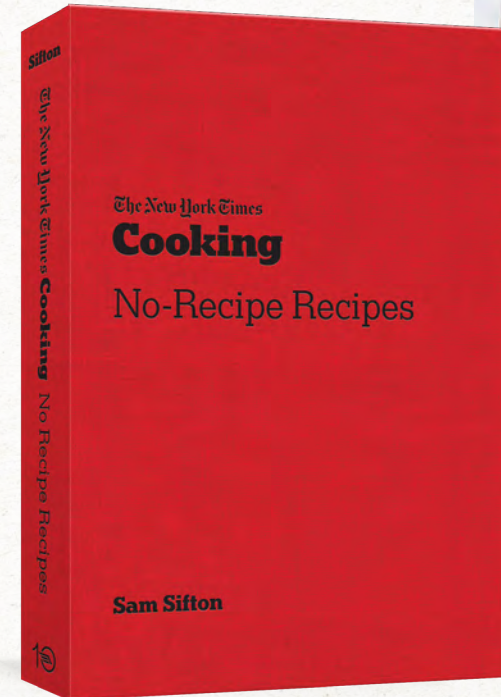
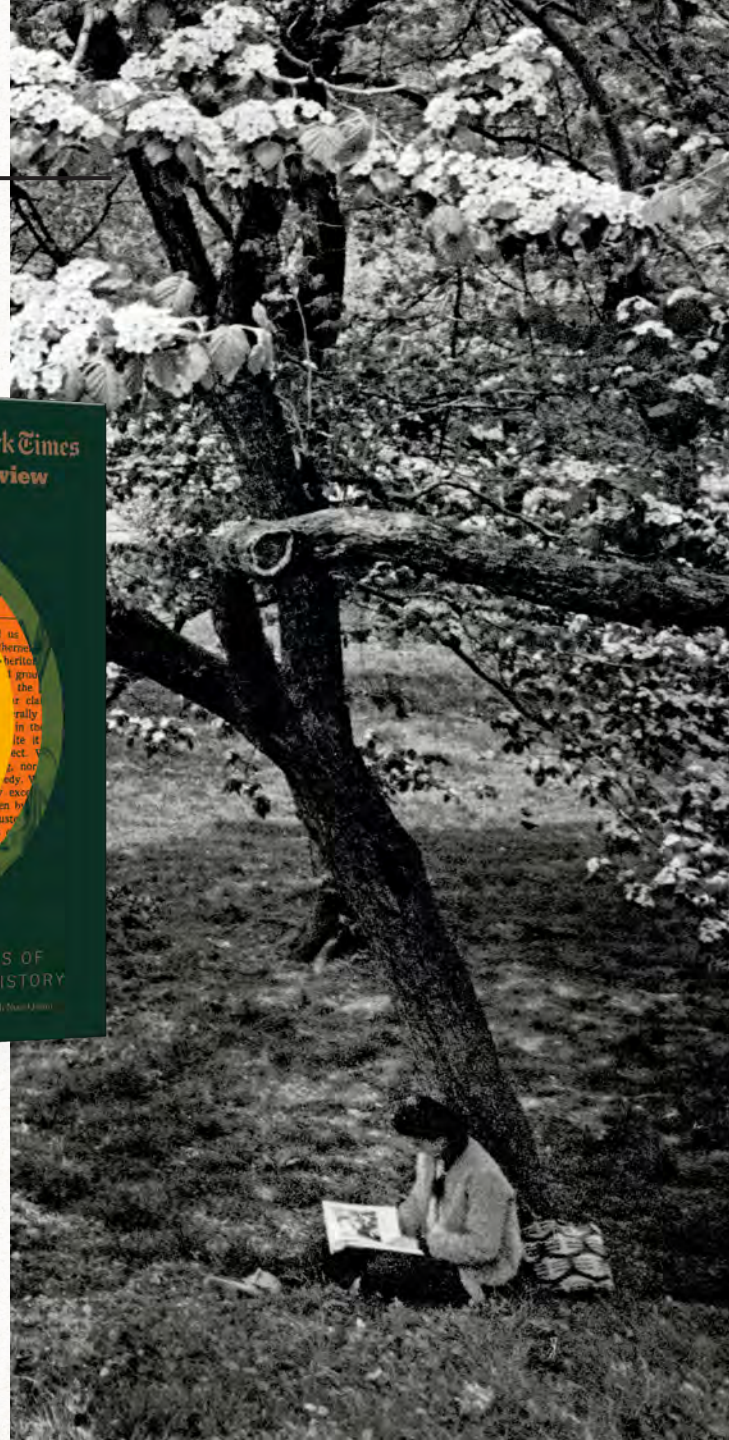


New York Times



The New York Times Book Review

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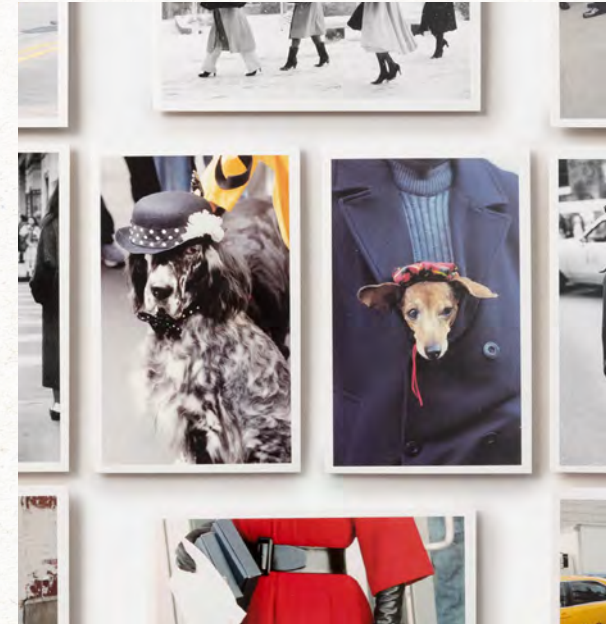
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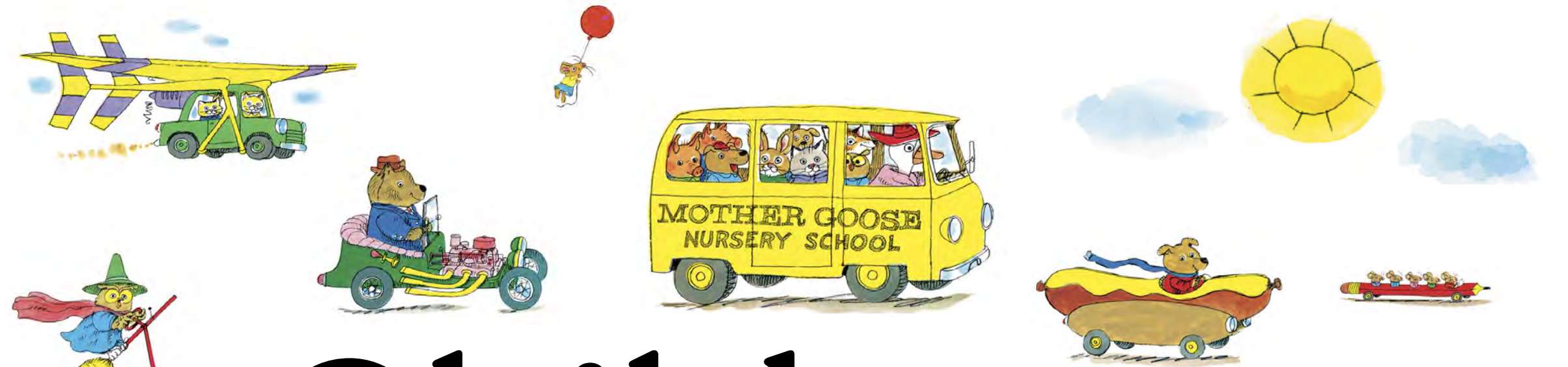
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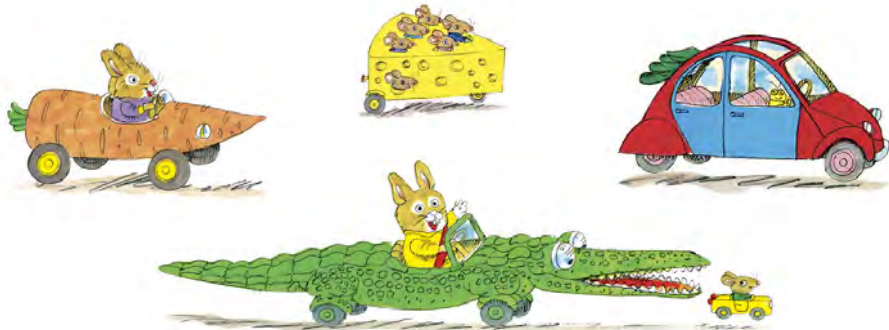
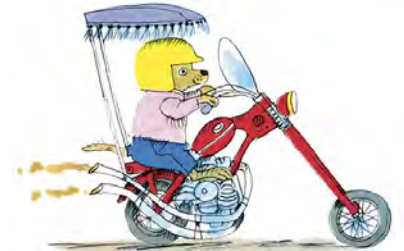
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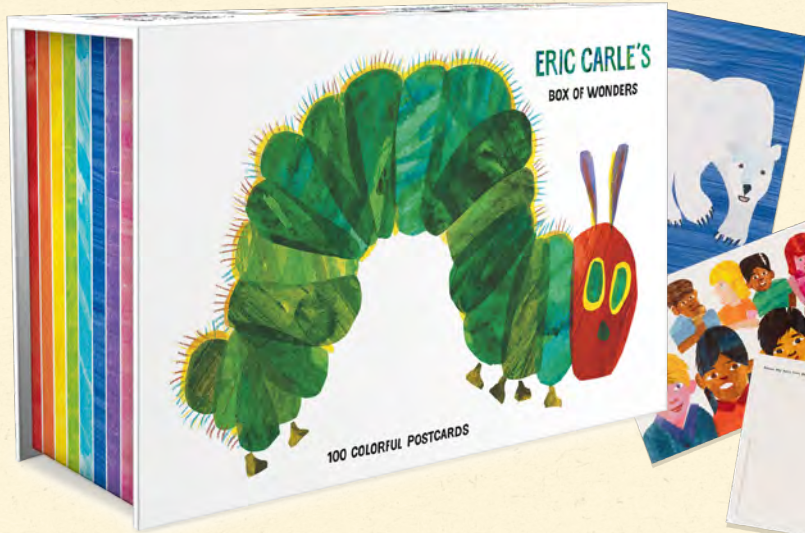




Childrens

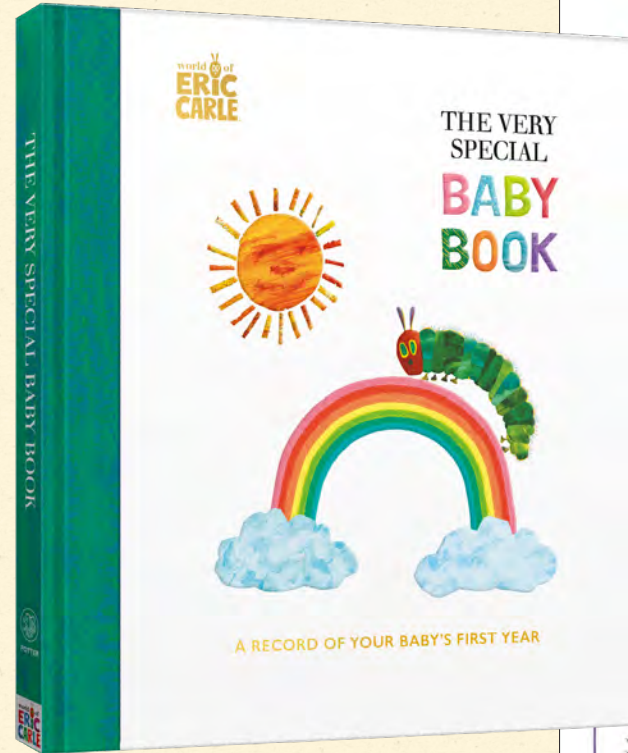


Eric Carle



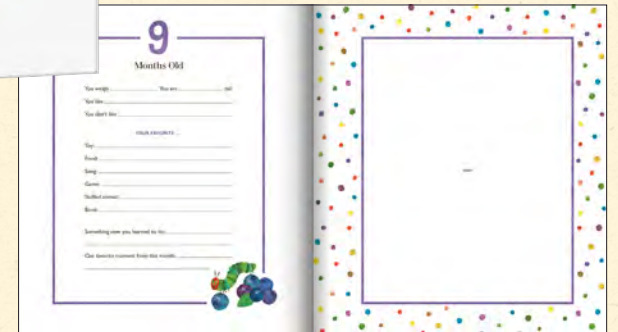
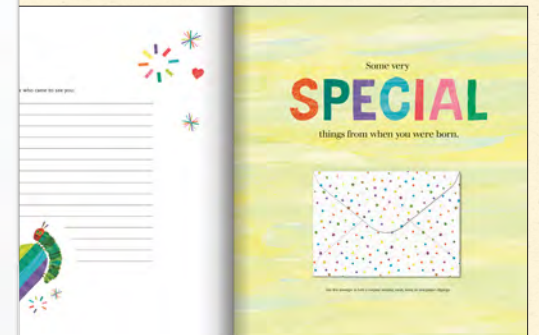
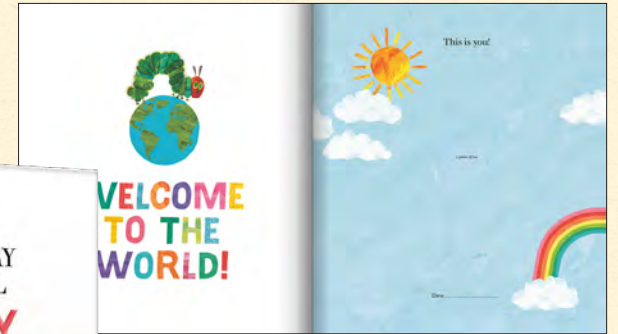
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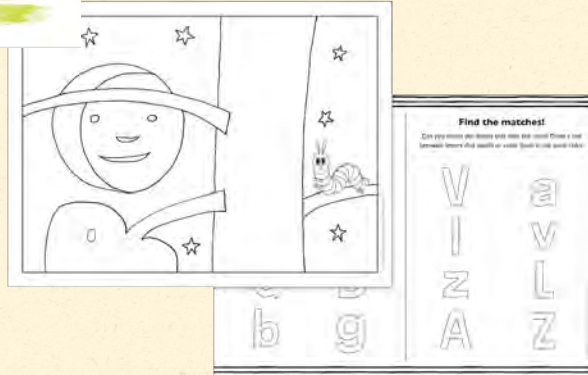


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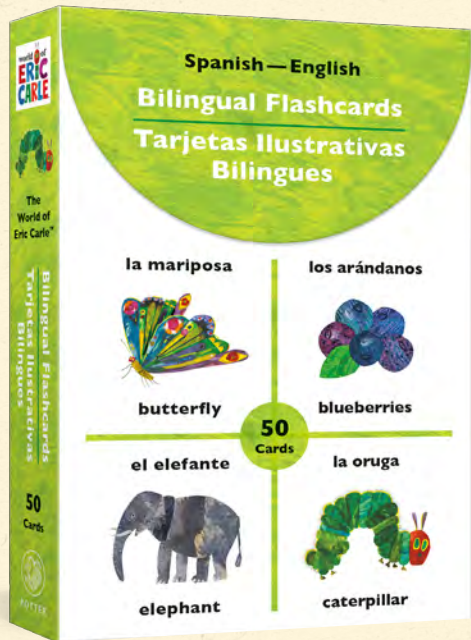


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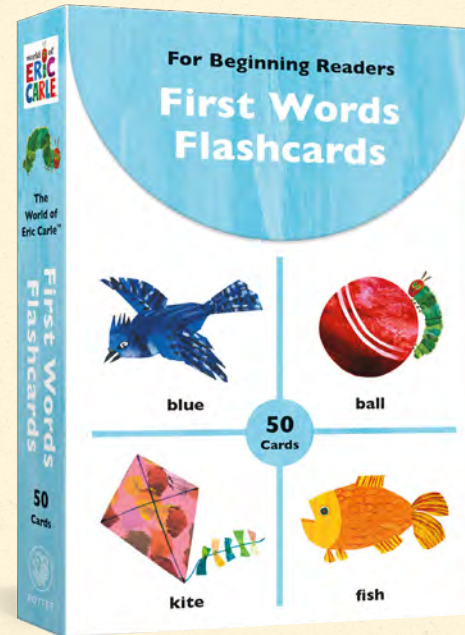


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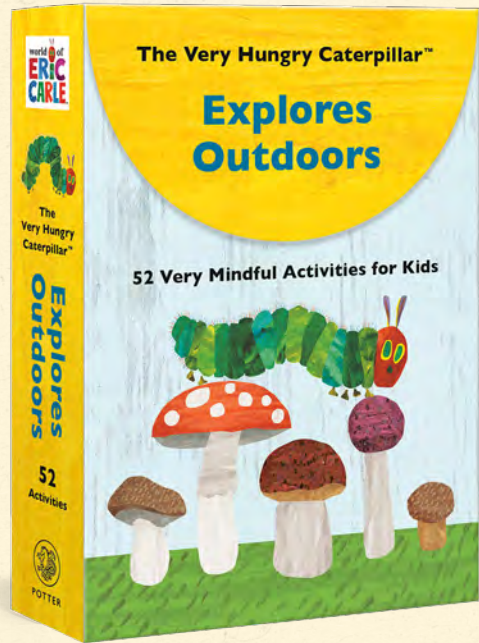


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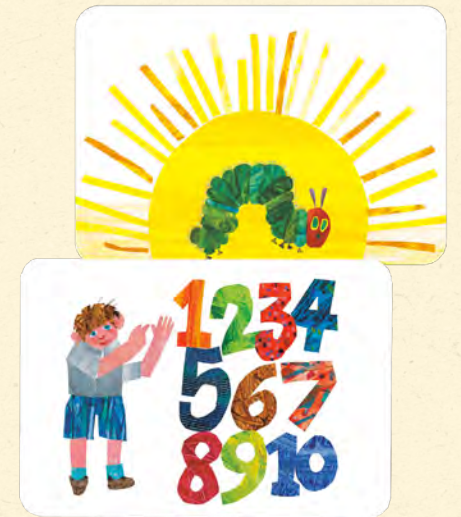
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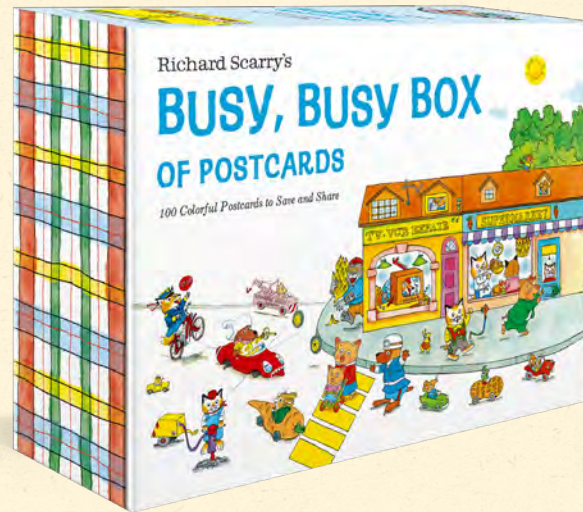


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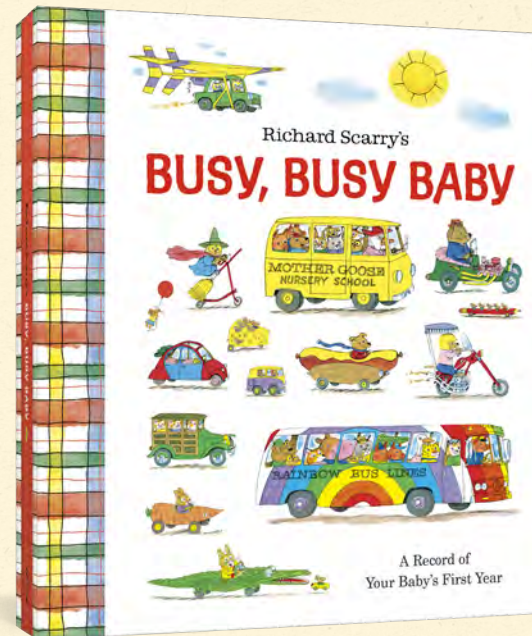


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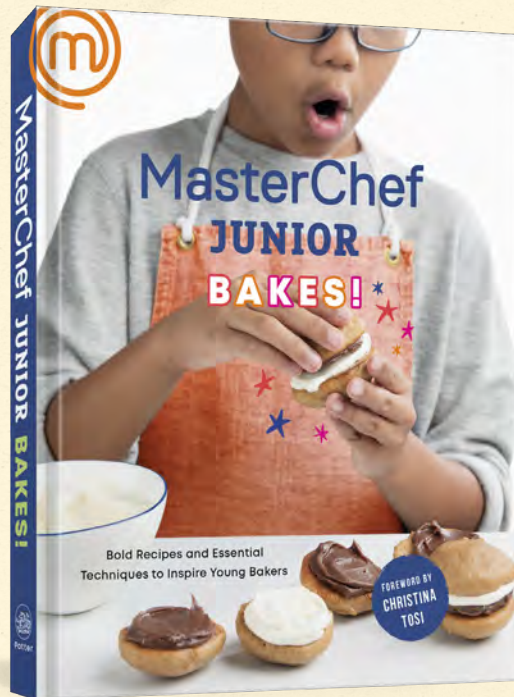


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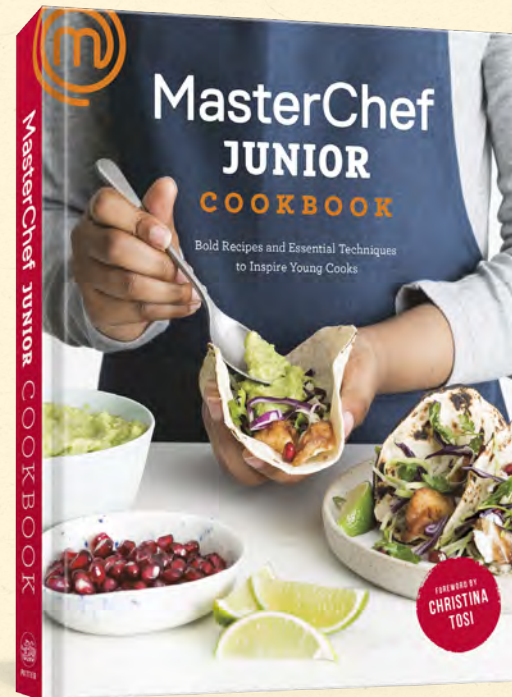


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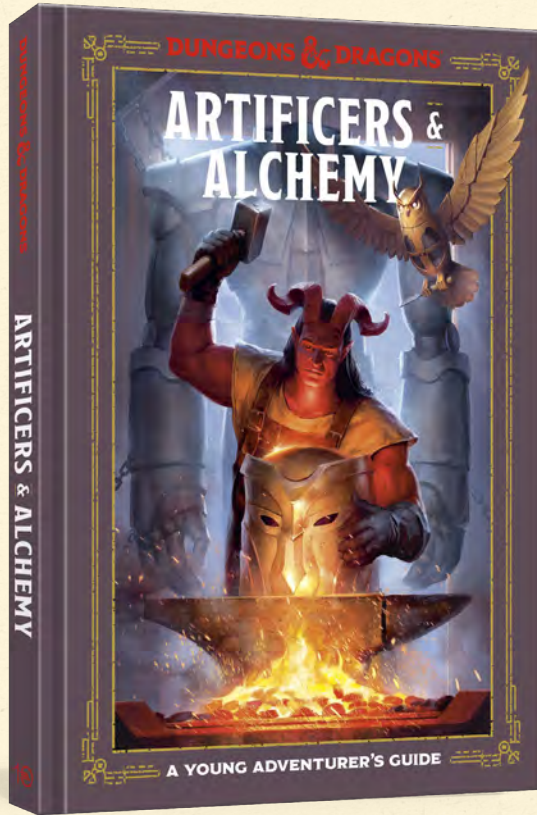
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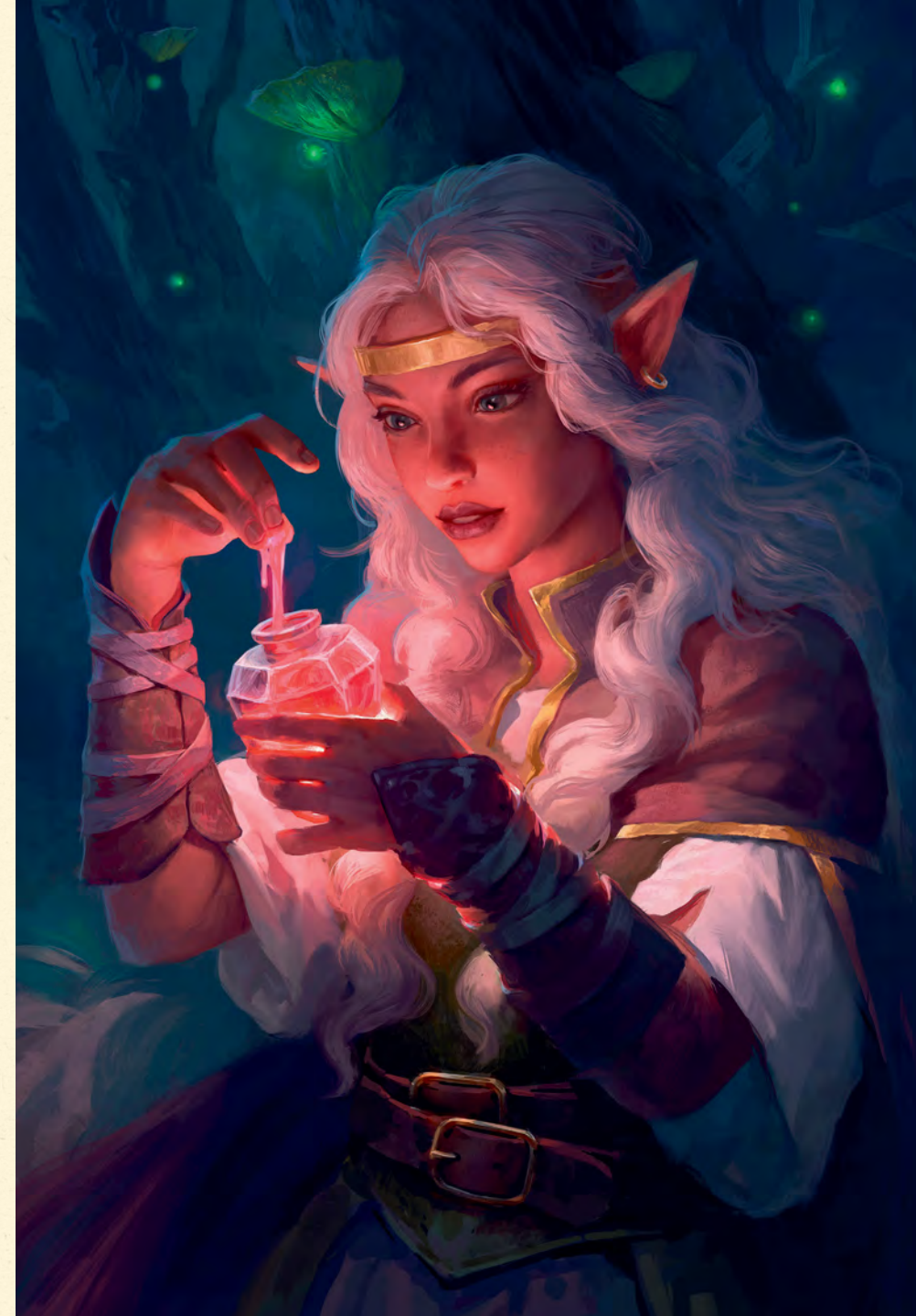
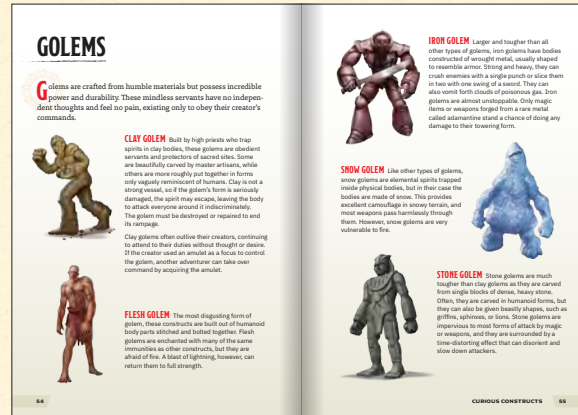
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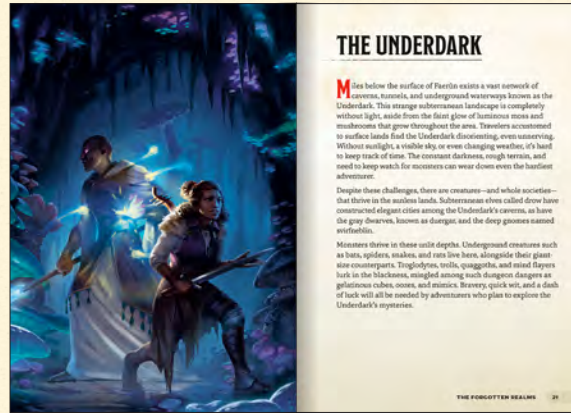
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THE UNDERDARK

Miles below the surface of Faerûn exists a vast network of caverns, tunnels, and underground waterways known as the Underdark. This strange subterranean landscape is completely without light, aside from the faint glow of luminous moss and mushrooms that grow throughout the area. Travelers accustomed to surface lands find the Underdark disorienting, even unnerving. Without sunlight, a visible sky, or even changing weather, it's hard to keep track of time. The constant darkness, rough terrain, and need to keep watch for enemies can wear down even the hardiest adventurer.

Despite these challenges, there are creatures—and whole societies—that thrive in the ancient lands. Subterranean cities called drow have constructed elegant cities among the Underdark's caverns, as have the goblin dwarves, known as durgas, and the deep gnomes named wuolindri.

Miscellaneous creatures such as bats, spiders, snakes, and rats live here, alongside their giant size counterparts. Trilobites, vipers, quaggoths, and mind flayers lurk in the blackness, mingled among such dungeon dangers as gelatinous cubes, ooze, and mimics. Bravery, quick wit, and a dash of luck will all be needed by adventurers who plan to explore the Underdark's mysteries.

THE FORGOTTEN REALMS 21



THE DARKLAKE

A massive network of underground rivers, tunnels, and canals connect water-filled caverns and chambers in a waterway that spans a hundred miles. Dark dwarves expanded the narrowest of these channels, creating a reliable method of Underdark travel. The lack of stars to help with navigation and the network's complexity make it easy for travelers unfamiliar with the area to become lost.

GRAVENHOLLOW

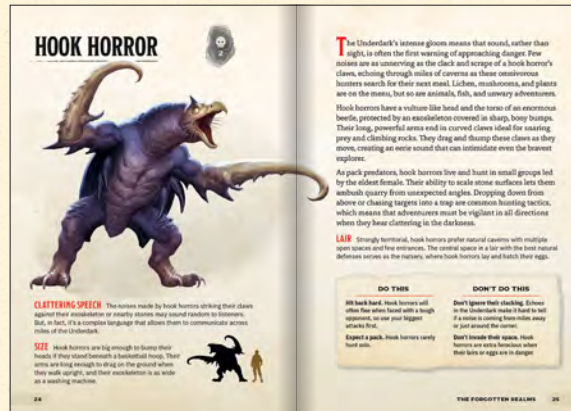
Protected by ancient magic, the library of Gravenhollow is a haven of peace and knowledge within the Underdark. Not even the thorn stone giants who serve as librarians know the full history of this

enchanted location. Closely echoes of legendary heroes with the halls, while engraved tablets and yellowed scrolls allow visitors to explore both the Underdark's history and prophecies about its future.

NEVERLIGHT GROVE

Home to a large colony of intelligent mushrooms people known as myconids, Neverlight Grove is a hidden place of refuge, silent beauty. A mushroom forest covers every inch of the large cavern, filling the space with a bright, colorful glow. Silence prevails, since the myconids communicate telepathically. Visitors who approach peacefully may be touched by airborne spores that will allow them to temporarily join in this soundless conversation.

THE FORGOTTEN REALMS 23



HOOK HORROR

The Underdark's intense gloom means that sound, rather than sight, is often the first warning of approaching danger. Few noises are as unnerving as the creak and scrape of a hook horror's claws, echoing through miles of caverns as these monstrous hunters search for their next meal. Liches, mushrooms, and plants are on the menu, but so are animals, fish, and unwary adventurers. Hook horrors have a vulpine-like head and the torso of an enormous beetle, protected by an exoskeleton covered in sharp, bony spikes. Their long, powerful arms end in curved claws ideal for snaring prey and climbing rocks. They drag and thump these claws as they move, creating an eerie sound that can intimidate even the bravest explorers.

As pack predators, hook horrors live and hunt in small groups led by the oldest female. Their ability to rotate structures like their webbed quarry from unexpected angles. Dropping down from above or chasing targets into a trap are common hunting tactics, which means that adventurers must be vigilant in all directions when they hear clattering in the darkness.

LAIR Strongly territorial, hook horrors prefer natural caverns with multiple open spaces and few entrances. The central space is a lair with the best natural defense serves as the nursery, where hook horrors lay and hatch their eggs.

CLATTERING SPEECH The noises made by hook horrors striking their claws against their exoskeleton or nearby stones may sound random to listeners. But, in fact, it's a complex language that allows them to communicate across miles of the Underdark.

SIZE Hook horrors are big enough to burst through holes if they stand beneath a holehead trap. Their arms are long enough to snag on the ground when they walk upright, and their exoskeleton is as wide as a walking machine.

DO THIS Hit back hard. Hook horrors will often use their head with a high opponent, or use your biggest attacks first. Expect a pack. Hook horrors rarely hunt solo.

DON'T DO THIS Don't ignore their clanking. Silence in the Underdark means that if a noise is coming from miles away it's just toward the enemy. Don't breathe their space. Hook horrors are extra-fragile when their lair or eggs are in danger.

THE FORGOTTEN REALMS 24



THE SHADOWFELL

The Shadowfell, also called the Plane of Shadow, is a dimension of black, gray, and white with almost no other color. The sky is always empty and black with neither sun nor stars—light is nonexistent here.

Much like the Feywild, the Shadowfell is an echo realm that overlaps with the Material Plane. It holds similar landmarks and locations but here they are inverted and warped, made dimmy and pale. A mountain's jagged rock outcropping resembles a skull. The trees of a dark and field forest reach out to snare and trip passerby. Shadow dragons, undead creatures, and other gloomy monsters haunt this bleak plane. Shadow castings to this plane from its miserable places where spirits or the stench of death linger, such as battlefields, graveyards, and tombs. These castings, which appear only in darkness, vanish in the presence of any light.

DOMAINS OF DREAD

Functioning as self-contained realms within the Shadowfell, the Domains of Dread are nightmares that punish those who cannot grow and within the Material Plane. Each domain shapes itself to reflect the cruel heart of its dark lord, who is trapped in a living nightmare.

Here are some Domains of Dread.

DEITY The invisible mountain kingdom of the vampire Strahd von Zarovich.

THE CANDLE A creepy circus that sometimes visits the real world.

BARBARA A land entirely populated by the living dead.

HARSH A city where ancient horrors are overrun by mutants.

FEAR The island of a tyrannical necromancer who lives in a palace of bones.

NEIGH A mountain monastery taken over by evil undead dragons.

ODD A village overrun by dolls and puppets that came to life.



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CARRION CRAWLER

SPECIAL POWERS
 Carrion crawlers have an unusual sense of smell that allows them to sniff out any nearby corpses. That allows them to find their way through the most treacherous terrain.

LIKES
 Carrion crawlers are found in caves, sewers, dungeons, and marshlands—anywhere that's dark and smelly. They have senses of smell that sometimes lead them to carrion or battlefields. The dark corners of their lairs may contain the unidentifiable or rotting corpses of their victims, stacked away for a later meal.

SIZE
 A fully grown carrion crawler is three times as long as a human is tall and almost six feet high when they crawl around. However, they can meet up on their head level to interact to make themselves seem taller, so watch out!

DO THIS
 Be careful to avoid carrion crawlers. They are not as dangerous as they seem, but they can be a nuisance. If you are in a cave or sewer, you may want to avoid the ground. Carrion crawlers can crawl over you, so watch out!

DON'T DO THIS
 Don't dig up the ground. Carrion crawlers can crawl over you, so watch out!

WARNING
 Carrion crawlers can crawl over you, so watch out!

POISON
 Carrion crawlers can crawl over you, so watch out!

THE MONSTERS & CREATURES COMPENDIUM

LEGENDARY MONSTER DEMOGORGON

SPECIAL POWERS
 Demogorgon can use his huge tentacles to hold or grab things and smash them. He can also cast powerful magic spells, but his most potent abilities come from the glowing eyes of his four eye heads. With just a glance, Demogorgon can raise heroes to fight in their tracks or go crazy.

WARNING CALL
 Demogorgon is a powerful demon. He can raise heroes to fight in their tracks or go crazy.

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LIKES
 Demogorgon lives in an ancient cavern called the Abyss. This Abyss is a shifting and turbulent place of war and madness, where only the most powerful of adventurers could even have a chance to survive, let alone flourish. The Abyss is broken up into more than ten hundred square miles of jagged, rocky terrain without any ground to walk on, where without any air to breathe. On the Abyssal floor called the Chasing Men, Demogorgon has his lair. He is a demon of dark and deadly war.

SIZE
 Demogorgon is eight feet tall, which makes his head look like the twisted body of a multi-armed dragon. Each of his tentacles is as thick as your arm, and his eye sockets are large enough to fit your eye in. He is a demon of dark and deadly war.

THE MONSTERS & CREATURES COMPENDIUM

AMETHYST DRAGONS

SPECIAL POWERS
 Amethyst dragons are known for their wisdom and love of lore, and they have a special interest in finding information about cosmic forces and distant worlds. The largest and most powerful of the gem dragons, they are skilled leaders who often mediate disputes among their draconic kin.

LIKES
 Amethyst dragons prefer to reside in caves near or beneath lush and verdant forests. Their homes combine open spaces with towering, ancient trees by which they can only be reached using the dragon's ability to fly, teleport, and other magic.

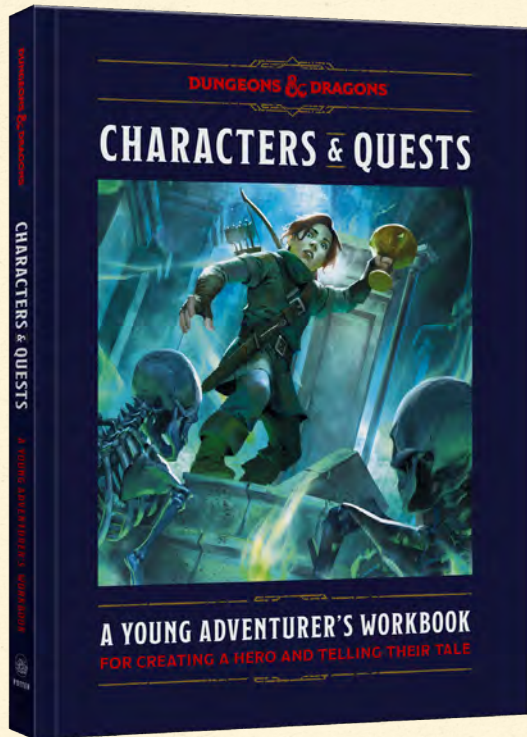
DO THIS
 Be kind. If you find a gem dragon, be kind. Amethyst dragons are known for their wisdom and love of lore, and they have a special interest in finding information about cosmic forces and distant worlds.

DON'T DO THIS
 Don't dig up the ground. Carrion crawlers can crawl over you, so watch out!

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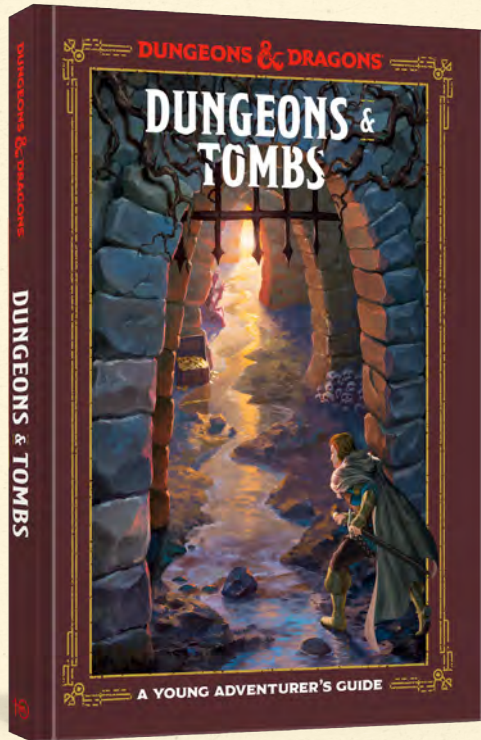


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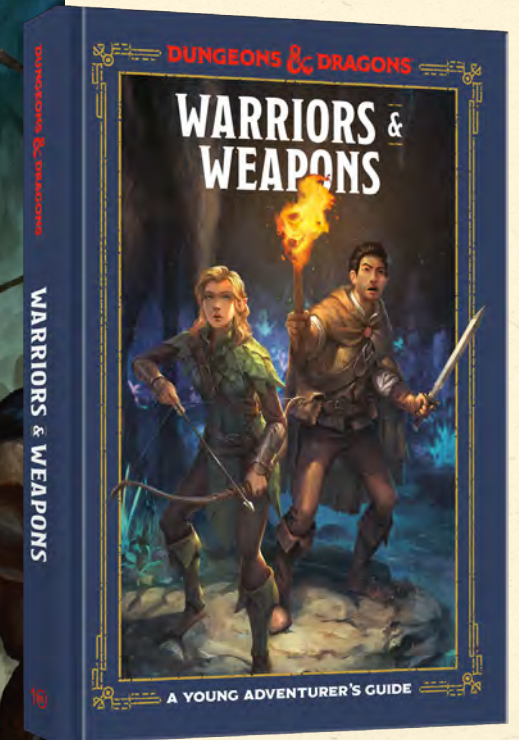
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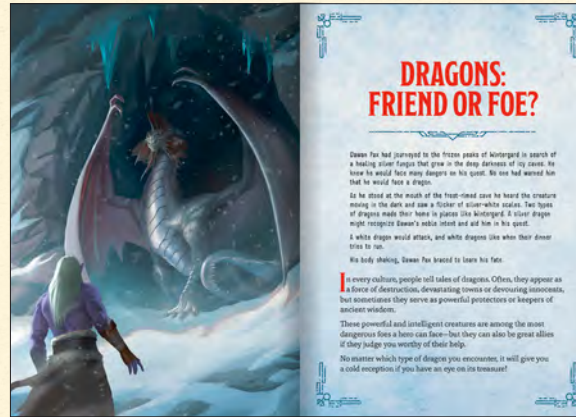
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