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# STAR WARS™

GALAXY'S EDGE  
TRADING OUTPOST

Recipes







# STAR WARS™

## GALAXY'S EDGE

THE OFFICIAL BLACK SPIRE OUTPOST COOKBOOK



RECIPE: YOB SHRIMP NOODLE SALAD

### YOB SHRIMP NOODLE SALAD

Yobshrimp are small sea creatures native to the waters of Naboo. Nearly every species on that planet, from humans to Gungans, enjoys dinin' on these delectable decapods. While yobshrimp are plenty abundant, there's still a certain amount of danger to fishin' for fresh ones in the Abyss. If you ain't careful, the enormous opee and colo claw fish lurkin' in those depths will put *you* on the menu instead. Lucky for me, I found a Gungan willin' to hook me up with a healthy supply of 'em for a reasonable price. Though yobshrimp can be prepared in countless ways, I like to highlight their freshness by marinatin' the slippery little fellas and tossin' 'em into a cold noodle salad.

#### INGREDIENTS

##### VINAIGRETTE:

½ CUP LOW-SODIUM SOY SAUCE  
2 TABLESPOONS LIME JUICE  
1 TEASPOON SUGAR  
1 CLOVE GARLIC, MINCED  
1 TEASPOON HOT SAUCE  
½ TEASPOON XANTHAN GUM

##### NOODLE SALAD:

4 OUNCES VERMICELLI RICE NOODLES  
12 COOKED MEDIUM SHRIMP  
¼ RED BELL PEPPER, SLICED THIN  
2 OUNCES CARROTS, PEELED AND SLICED THIN (¼ CUP)  
1½ OUNCES DRIED WOOD EAR MUSHROOMS, SOAKED IN WATER FOR 1 HOUR, DRAINED AND SLICED  
½ RED ONION, SLICED THIN  
½ TEASPOON MINCED CILANTRO  
PINCH OF SALT

**PREP TIME:** 15 MINUTES PLUS OVERNIGHT  
**COOKING TIME:** 15 MINUTES  
**YIELD:** 2 SERVINGS  
**DIFFICULTY:** MEDIUM

1. To make the vinaigrette: Combine all the ingredients in a food processor and puree until smooth. Transfer to a small bowl, cover, and let sit overnight in the fridge.
2. To make the noodle salad: Fill a medium pot with water and bring to a boil. Add the noodles and cook for about 15 minutes, until the noodles are cooked through. Rinse the noodles in cold water, then drain. Toss with the shrimp, bell pepper, carrots, mushrooms, onion, and the vinaigrette, and sprinkle a little cilantro and salt on top before serving.





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MANDALORIAN

### MANDALORIAN UJ CAKE

The sweet, sticky cake known as *uj'alayi* is a traditional Mandalorian dessert, the secret recipe for which was handed down through the generations. (How it found its way into my kitchen I ain't at liberty to discuss.) It's filled with dried fruit and nuts, creatin' a cake with a particularly dense texture. Thankfully, the spiced syrup that infuses the whole thing keeps it nice and moist. Back in their heyday, Mandalorians served uj cakes on nearly every occasion, from clan gatherings to victory feasts. Soldiers were even known to carry pieces of uj cake with 'em into battle in that fancy armor of theirs. Maybe that's why they said Mandalorians always stuck to their guns!

#### INGREDIENTS

BUTTER, FOR GREASING

2 CUPS WALNUTS, ROUGHLY  
CHOPPED

¼ CUP WHOLE HAZELNUTS

¼ CUP SLIVERED ALMONDS

½ CUP MIXED CANDIED PEEL

1 CUP GOLDEN RAISINS

½ CUP DICED DRIED FIGS

¼ CUP DRIED CURRANTS

¼ CUP DRIED CHERRIES

2 HEAPING TABLESPOONS DICED  
CANDIED GINGER

½ TEASPOON GROUND  
CINNAMON

¼ TEASPOON GROUND MACE

PINCH OF PEPPER

PINCH OF CURRY POWDER

PINCH OF SALT

¾ CUP ALL-PURPOSE FLOUR

⅔ CUP HONEY

⅔ CUP POMEGRANATE OR DATE  
MOLASSES

2 TABLESPOONS BUTTER

POWDERED SUGAR FOR TOPPING

PREP TIME:  
20 MINUTES

BAKING TIME:  
40 MINUTES

COOLING TIME:  
45 MINUTES

YIELD:  
SERVINGS  
VARY

DIFFICULTY:  
MEDIUM

1. Preheat the oven to 300°F and line an 8-inch round springform cake pan with parchment paper, then butter both the parchment and the sides of the pan.
2. Combine the walnuts, hazelnuts, slivered almonds, candied peel, raisins, dried figs, dried currants, dried cherries, candied ginger, cinnamon, mace, pepper, curry powder, pinch of salt, and flour in a large bowl. Stir to combine, making sure to break up any clumps of stuck-together fruit or overly large nut pieces. Set aside.
3. Combine the honey, molasses, and butter in a saucepan over medium heat. Bring it to a boil, and then keep cooking down until it reaches soft-ball stage, about 245°F as measured on a candy thermometer. Remove from the heat and immediately pour into the bowl of nuts and fruits. Stir thoroughly and quickly to make sure the flour is all absorbed and the mixture is evenly covered, then scrape it all into the prepared pan. Press it down firmly with moistened fingers. Bake for about 40 minutes, until mostly set.
4. It won't seem firm enough when it comes out of the oven, but let it sit for another 45 minutes, then run a knife around the edge to loosen it. Flip out onto a cutting surface lined with more parchment paper. Wrapped tightly, uj cake can be and kept for several months at room temperature. Slice into thin wedges to serve.

**Note:** This is a common assortment of ingredients, but feel free to adapt according to what is available to you, keeping to the rough ratio of 2½ cups of nuts and 2½ to 3 cups of dried fruit.



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Recipes inspired by *Star Wars: Galaxy's Edge*.





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### HYPERDRIVE

Every once in a while, you come across a drink that takes your taste buds to a whole new galaxy. I always find the bold, fruity flavors of the Hyperdrive propel me into pure beverage bliss every time. This powerful punch was a big winner in the casinos of Canto Bight, givin' patrons the amplified blast they needed to stay up all night and gamble away all their credits. Until they figure out how to make a digestible form of coaxium, this is probably the next best thing. Believe me, after one little sip, you're gonna wanna *punch it!*

**PREP TIME: 5 MINUTES**

**YIELD: 1 SERVING**

**DIFFICULTY: EASY**

### INGREDIENTS

1½ OUNCES WHITE CRANBERRY JUICE  
OR WHITE GRAPE JUICE

3 OUNCES BLUE BERRY-FLAVORED  
SPORTS DRINK

1 OUNCE LEMON-LIME SODA

1 OUNCE BLACK CHERRY PUREE



1. Half-fill a tall glass with crushed ice, then pour in the juice and sports drink.
2. Top off with the soda, then drizzle the cherry puree over the top.
3. Serve with a straw.