

# Fried Gourd with Garlic Sauce

From Master Bishop Geoffrey d'Ayr  
(From Platina, Venice, 1475, Recipe #51)

2 Lbs. Squash (Summer, Zucchini)  
Salt and Flour

Oil for Frying

Skin gourds and cut into thin slices. Boil once and drain, leaving to drain for a while. Once drained, roll the slices in salt and flour mixture and fry in oil. Put on a platter with garlic sauce, made of mashed fennel, garlic and breadcrumbs, strained and thinned with their juice.

## Garlic Sauce:

This is the source for the infamous Bhakail Garlic Sauce. The following is in quantities for many (or 3 Bhakailies).

6 Jars Diced Garlic  
1 Can Ground Fennel

6 Large Canisters Bread Crumbs  
1 Large Bottle Vinegar

Mix garlic, breadcrumbs and vinegar and cook on low heat, stirring constantly so it does not burn. Add fennel to taste. Add water as breadcrumbs expand so the sauce does not burn.

You will get LOTS of garlic sauce. This can be used on almost anything, great with roast pork or Beef. Cooled and mixed with some yeast, it can become the 'mother' for garlic bread.