Chewers by Masticadores

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"DEEP FRIED LARGE SPIDER" by Matias Travieso-Diaz

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It's spider season. Every year, right about now, thousands of the godless eight-legged bastards emerge from the bowels of hell (or the garden, whichever's nearest) with the sole intention of tormenting humankind. Charlie Brooke

Introduction:

Spiders are reviled and uniformly feared throughout the world.[1] They are vicious predators that make a living by bringing agony and death to countless other beings.[2]

I am particularly vulnerable to spider attacks. They come out at night from the woods behind my house and target me, whether I am awake or asleep, and bite me just for malicious fun or perhaps to lay eggs inside my skin or in my body cavities. [3] I often wake up itching from spider attacks, exhibiting painful bite marks on my arms or legs. [4]

Some spiders are usually not harmful to humans. They spin their killing webs and trap all sorts of insects and other innocent bugs. I still do not trust weaving spiders, because at any time they may decide to leave their webs and go hunting for other meat, like mine. Whenever I spot a spider web, I attack it viciously with a broom or fly swatter until I destroy it and hopefully kill the weaver within.

The recipe below comes originally from Cambodia, where fried spiders are a specialty snack that is a popular attraction for tourists, and a delicacy for the residents of cities and villages. In providing it, I hope that the death and consumption of spiders will be partial retribution for the pain and anguish they inflict on me.

Ingredients:

2 cups canola or olive oil

2 adult Texas brown tarantulas, or similarly-sized spiders[5]

1 cup Kikkoman tempura batter or equivalent[6]

1 teaspoon paprika (chili powder or cayenne pepper can be used in place of paprika)

Procedure:

- 1. Fill a saucepan with canola or olive oil and preheat.
- 2. Slice off and discard the abdomens from the two spiders.
- 3. Carefully burn off the spiders' body hairs.
- 4. Dip each spider into the tempura batter and cook until the batter is lightly browned.
- 5. Remove each spider from the oil and place it on paper towels to drain.
- 6. Cut each spider in two lengthwise.
- 7. Sprinkle paprika on the spiders and serve.

Yield: 4 servings

Eating suggestion:

The taste of fried spiders has been described as a cross between chicken and cod. The legs contain little flesh, but the head and thorax have some delicate white meat inside. It is recommended that the legs be eaten first and then the mesothorax, avoiding the spider's fangs and the venom sacs located in the head region. The abdomen is not consumed, however, as it contains a brown paste consisting of organs, possibly eggs, and excrement.

I personally take vicarious pleasure in eating as much of the fried spiders as I can stomach, since for me devouring those disgusting creatures serves to avenge the discomfort they

Bon appetit!

- [1] Arachnophobia, one of the most common types of irrational fears, is an intense fear of spiders that does not match the actual danger presented by the feared animals in most situations involving them. About 3% to 15% of the world population suffers from arachnophobia.
- [2] It has been estimated that at any given time there are 25 million tons of spiders alive. Together, they kill 400–800 million tons of prey every year. To put it differently, an average spider will consume twenty times its body weight from the flesh of its victims. The lifespan of spiders varies greatly by species: a common house spider lives about one or two years, while large spiders like tarantulas can live for decades.
- [3] For some reason, I am a favorite target of spider attacks. Other members of my family and some of my friends seem immune to persecution by spiders. My father and I can be sitting together on our porch and I will be bitten mercilessly while he is left unmolested.
- [4] I carry a flashlight to bed with me and often wake in the middle of the night to examine myself and the bed to make sure there are no spiders lurking around. Sometimes I detect one or two spiders sitting on the window frames. Spiders appear frequently in my nightmares.
- [5] It is not practical to attempt to fry small spiders, because they do not provide enough edible matter to justify the preparation effort. Dinner sized spiders should be about the size of a person's hand. Tarantulas and golden orb weaver spiders from Australia are the best spiders for eating purposes.
- **[6]** A simple tempura batter can be made by mixing $\frac{3}{4}$ cup cornstarch, $\frac{1}{4}$ cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper, and adding water and a slightly beaten egg to the mix and stirring it until smooth. Commercially available batter is, however, adequate.
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 ► FICTION, SHORT FICTION

 ARACHNOPHOBIA, BITING, DEATH, EATING, FEAR, RECIPE, SPIDERS

2 thoughts on "DEEP FRIED LARGE SPIDER" by Matias Travieso-Diaz"

1. <u>robbiesinspiration</u>

2. <u>Ephemeral Encounters</u>