

Hákarl

Hákarl is deliciously prepared by gutting and beheading a shark and placing it in a shallow hole dug in gravelly-sand, and covered in sand and gravel until the icky fluids are pressed out of its body. After that, you cut it into strips, hang it up for a few months, and serve raw. Yuck!

Scrapple

I actually love scrapple in real life, but it does sound kind of weird. I assure you, it tastes great. It is basically the excess meat on a pig boiled up, stripped off the bones, fried and then served.

Escargot

Ahh, the fine preparation that goes into this dish! First, you have to raise your snails on cereals so that people don't get sick eating them. Then, you boil them up, and serve them with shells or without. They are heavenly (well, actually, I wouldn't know)!

Chitterlings

My least favorite, but here we go! You take the visceral intestines of a pig, carefully clean it for several hours before boiling it up and serving.

Poi

Poi is the corm, the overgrown root, of the Kalo plant in Hawaii, mashed in water and served almost like a milk. It actually sounds quite good to me.

Haggis

Take the heart, lungs and liver of a sheep, and boil it up in the animal's stomach for a few hours. Yuck! I think it sounds awful, but Robert Burns obviously liked it.

Lutefisk

To make lutefisk, you take salted or dried Whitefish and soak it in lye. Um... okay, I'm not hungry at all now. Isn't lye poisonous?

Kimchi

Kimchi is a dish of pickled vegetables (there are many different varieties) with various spices. That doesn't sound so bad!