Everyone loves food, and there are many different kinds of it. While researching, it seems like food is considered exotic when it is not very widely eaten. Animals such as cows and pigs are constantly being eaten. Animals such as sea urchins or scorpions are considered more exotic because they are eaten more in countries where that is all they have.

 The first dish I came across is not a strange animal, but a strange recipe. It is called Sannakji; it originates in South Korea and it is made from octopus that is sliced while alive and eaten right away. Octopi are of the phylum Mollusca. When served, the tentacles still move around and it doesn’t look very enticing. I would probably try this myself since it probably tastes good.

The next dish I found is Carribean conch. It is a delicacy in the Bahamas; they even eat the conch worm there! It is of the phylum Mollusca, and is just a big shell with lots of meat inside. The shell itself is a beautiful calcium carbonate shell, and serves as protection for the animal. They are prepared by frying them in batter and serving them with hot sauce. Truthfully, they sound really good and I would love to try.



The third animal I found was lampreys, which are prepared in multiple ways and served in many different countries. They are of the phylum chordata, and can be found in virtually any ocean. One main recipe for lampreys is beer battered lampreys, which is frying them in a beer batter and eating them like fish and chips. Personally I think they are pretty unenticing, with their mouth full of teeth and their slimy texture, but many european countries such as Russia and Estonia seem to disagree.



The fourth and final dish I came across is fugu. Fugu is a way of cooking Pufferfish, a very toxic member of the phylum chordata. The toxin which inhabits them is called tetrodotoxin, which is about 1000 times more lethal than cyanide. Because of this, the chefs in Japan (its country of origin) are required to have a license and years of experience in order to prepare this dish. Regular people are prohibited from cooking it, as one missed step could result in death.