Aboriginal people used other cooking techniques besides barbecuing their food. They **broiled** fish over open coals or wrapped them in large leaves and then steamed them in the coals. Sometimes they dug pits and built fires in them. When the fires burned down, an emu or wallaby was placed on the glowing coals, covered with branches and dirt, and left to roast in its own juices.

We are only now beginning to appreciate the variety of native food plants and animals that are still available in the Australian bush. Kangaroos, emus, crocodiles, magpie geese and turtles are some of the native foods now being served in restaurants, along with witchety grubs, yabbies and a variety of assorted native fruits and vegetables. Some of our native foods are now exported to other countries. For example kangaroo meat is very popular in Germany and yabbies are exported to Japan.