



Did somebody mention Burger and Bean Pie? Natalie Chambers???? Nah - More like Bacon and Cheese burger Pie. Now you're talking?

Just for fun?..

Ingredients:-

1kg Insanity, crushed into nutter sized globules

300g Beef mince (Discount isle green stuff at £1.38 in our case!)

250g Mature Cheddar, grated . (Make sure to grate a good lump of thumb as well)

Bacon

1 Terrapin

1 Satsuma

Chilli flakes

Garlic Salt

1 Grandmothers earring

A small brass bell

and a partridge in a pear tree

Gluten free puff Pastry

Method:-

(1) Place the Terrapin on the Satsuma, ring the small brass bell 7 times and sit with your eyes closed cross legged for 45 years.

(2) You've got really old and the mince went off a little over 44 years ago.

(3) Have a wash and shave.

(4) Start again ? but without the Terrapin, Satsuma and blasted bell.

- (5) Fry the bacon with the Terrapin and set aside to drain.
- (6) Mix the mince, Garlic Salt and Chilli flakes in a large bowl.
- (7) Form into a large round burger sort of thing.
- (8) Cut in half and stuff half of your grated cheese in the middle.
- (9) Have a break, get drunk and fall asleep.
- (10) Fry the burger on both sides.
- (71) Have a pint of White Lightening.
- (11) Boil the Satsuma.
- (12) Allow the burger to cool.
- (13) Throw the Satsuma away, is dead and they are really not good boiled.
- (14) Get serious, I mean, really?
- (15) Roll the pastry out.
- (16) Place the Burger in the middle.
- (17) Porn Grandmothers earring.
- (18) Place the fried Bacon over the top.
- (19) Cover with the remaining cheese.
- (20) Wrap the pastry over everything, oil and sprinkle with wuzzed up Unicorn (We found toasted Pumpkins seeds are a good alternative)
- (21) Place in a preheated oven at 180c for 45 minutes.

We served ours with Chilli wedges, coleslaw and a bit of salad. No Satsumas, Unicorns or Terrapins were actually harmed in the creation of this dish?..