

Dangerous potatoes

MASHED

(Solanum Tuberosum Periculosum)



RECIPE 1 - MASHED DANGEROUS POTATOES

For this recipe it's important that you catch and boil your Dangerous Potatoes alive... a bit like you would with a lobster thermidor.

Therefore it will be necessary to break the golden rule and go into Bluebell Wood at night to catch them.

Sorry..... But if you want to taste the most deliciously fluffy white mash in the world there really is no other way...

For some strange reason Dangerous Potatoes taste best when boiled alive.

INGREDIENTS

1. A pair of metal pants. Preferably titanium coated with a nickel carbide composite. (Dangerous Potatoes hate the taste of nickel carbide composite.)
2. A large pair of tongs.
3. A sack.
4. A pinch of salt.
5. A glass of milk.
6. A knob of butter.
7. A large cauldron with a lockable lid.....(They will try to bite their way out for at least 30 mins once submerged.)
8. Ear plugs. (The sound of boiling Dangerous Potatoes has been known to cause whales to beach themselves.)
9. A stove.
10. One adult to help. (Do not operate a stove unless you are over 18 and have a license to do so.)

METHOD

1. After putting on and fastening your metal pants, enter Bluebell Wood at approximately two hours, twelve minutes and two point two seconds after sunset on any evening.
2. Locate an area of ground with fresh soil and teeth marks then commence jumping up and down on the spot. Do not be alarmed if you are instantly attacked by irritable vegetables. Even though they are very bitey at this time they are in a strange transitional state between really dangerous and apocalyptically ferocious, as all the adrenaline in their bodies is caramelizing. HmMMMM...yummy.....
3. Open your sack and using the tongs, bag as many Dangerous Potatoes as quickly as you can.
4. Once your sack is virtually bouncing up and down, sling it over your shoulder and leg it. The Potatoes in the sack should fall asleep quite quickly, rocked by the walking motion and calmed by the warm coziness.
5. Have your cauldron of water ready boiling on your arrival home. This is where the adult will come in handy as no one under the age of 18 should attempt to operate a stove for health and safety reasons.
6. Empty the full sack of Dangerous Potatoes into the boiling water.
DO NOT ATTEMPT TO WASH THEM BEFOREHAND!!!!!!! You know what will happen!
7. Add a pinch of salt and slam the lid down really fast.
8. Bolt and lock the cauldron and put in your earplugs.
(It is now safe to take off your metal pants).
9. Continue to boil for an hour and simmer for fifteen minutes
10. Drain the boiled Potatoes. Remove the eyes and teeth then mash to a smooosh.
(I like to laugh very loudly while doing this.)
11. Add the butter and milk then serve.

Enjoy... Now go to bed. It's way past your bedtime.

Nick Beggs

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A long way away, there is a wood. A very pretty wood that's good for walking in. There are trees and bushes, streams and ditches, birds and rabbits. But, at night there are...
DANGEROUS POTATOES!!!

If you were to go there in the day time, you would find it's just like any other wood really. And, when the bluebells come out... oh... when the bluebells come out... it's the prettiest wood in the world.

It's easy to forget about all the bad things when you smell the perfume from the bluebells in Bluebell Wood. I even think the smell can work magic. And that's why people still go there to walk and think and feel happy.

Oh yes, it's so easy to forget. But you must never forget about...
THE DANGEROUS POTATOES!!!

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