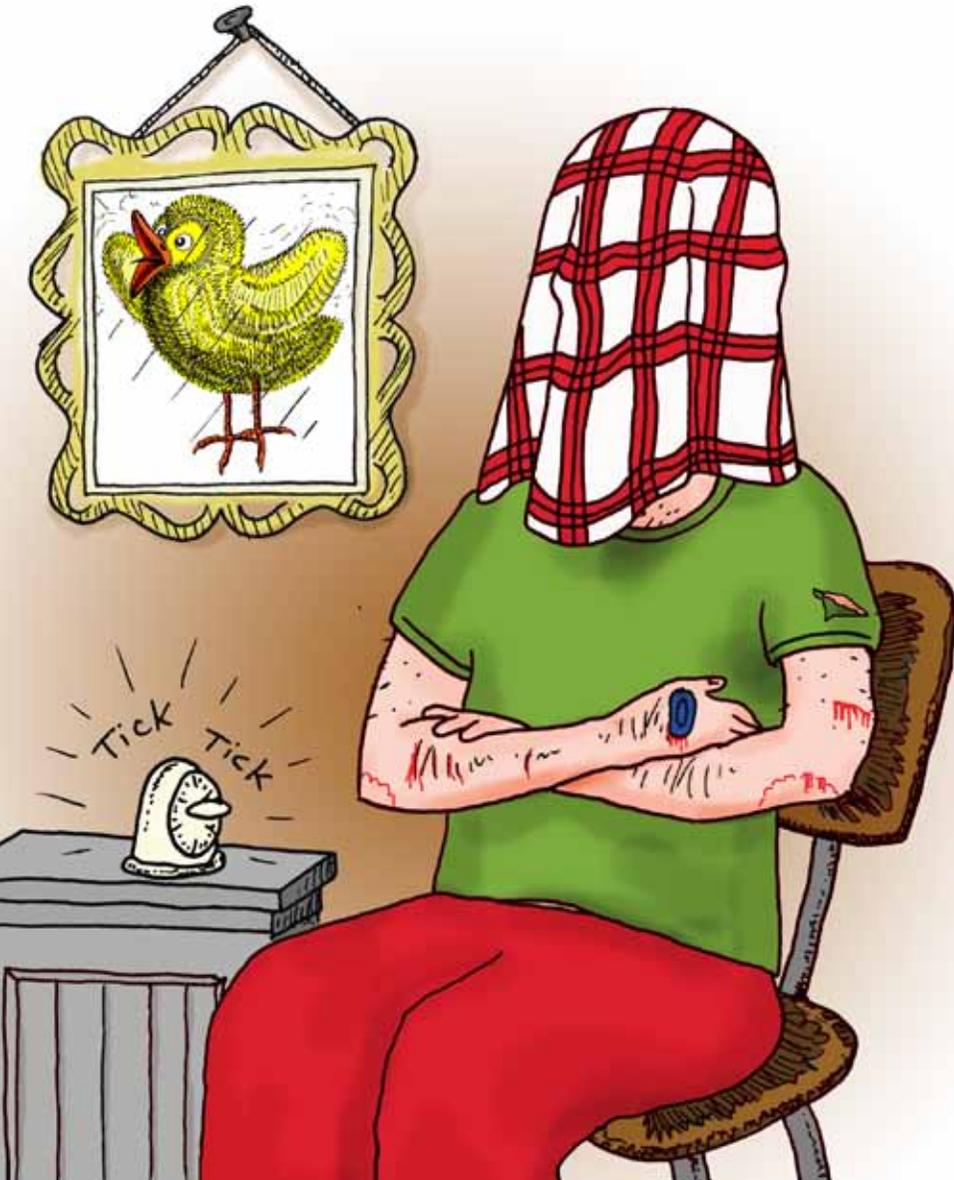


Dangerous potatoes

SAUTÉ

(Solanum Tuberosum Periculosum)



RECIPE 4 - SAUTÉ DANGEROUS POTATOES

Sauté is a term that means jumped and fried in oil, although Sauté Dangerous Potatoes are very delicious they are basically posh chips with their skins left on.

You can use night or daytime caught Dangerous Potatoes for this recipe as the flavour of the oil and rosemary stifles the natural flavour of the vegetable.

INGREDIENTS

1. A sack.
2. A large pair of tongs.
3. A spade.
4. Metal pants if you are feeling brave and a nighttime picking is required.
5. A knob of butter.
6. A pinch of salt.
7. A sprig of rosemary.
8. Ear plugs (due to the par-boiling process.)
9. A large cauldron with a lockable lid.
10. A stove.
11. One adult to help. (do not operate a stove unless you are over eighteen and have taken the test.)
12. A spike.
13. A frying pan.
14. Some Dangerous Potato oil. (you won't find this in the shops so earwax is fine.)

Nick Beggs

Dangerous potatoes



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!!!

METHOD

1. Once you have collected your Dangerous Potatoes using either of the traditional afore-mentioned methods, you will need to par-boil them.
2. Please refer to the first part of my recipe for Dangerous Potato Mash, as the vegetables will need to be par-boiled alive. Don't forget to use your earplugs, as the sound of par-boiling Dangerous Potatoes has been known to send weather balloons off course.
3. Make sure the lid of your cauldron is firmly locked down, as Dangerous Potatoes will try to escape for at least 30 mins once submerged.
4. Once they have gone quiet they are usually soft enough to stick a spike through. Strain and sit with a towel over your head for ten minutes. For some strange reason in the final process Sauté Dangerous Potatoes taste even better if you bury a close friend's hand -bag in your garden. I discovered this quite by accident one day whilst burying a close friends handbag in my own garden. There is no scientific basis for this observation.
5. Slice the par-boiled Dangerous Potatoes in half and fry on a high flame with butter, rosemary and salt.
6. Repeat your earlier singing and humming actions for a more bitter flavour.

Enjoy.

Hmmmmmm.....buttery.

13 stories about evil vegetables



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Published by Diverze Publishing - www.diverze-publishing.com