

HEALTHY REDNECK KANGAROO PIE

RECIPE

Ingredients:

2k kangaroo meat (request local butcher to add extra serve of red dye so it looks really fresh as it has been sitting unrefrigerated in chillers outback for over 2 weeks before being processed and would be brown and putrid looking if it wasn't dyed)
2 cups chopped celery
1 cup sliced carrot rounds
1 large red onion
250 garlic cloves
favourite pie crust

Directions:

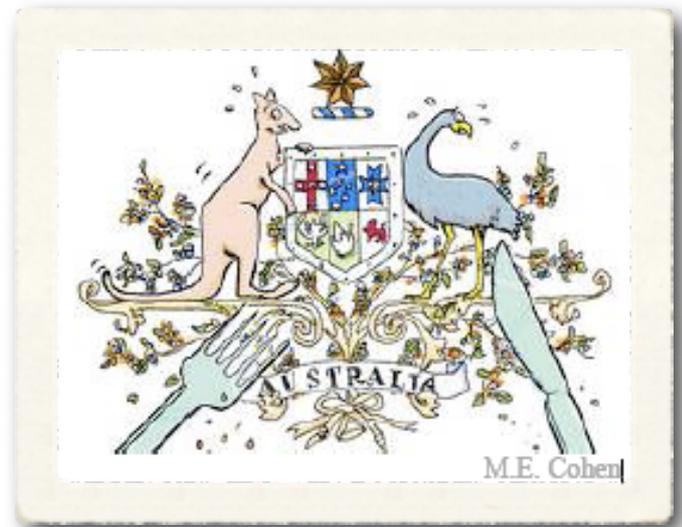
1. Line pie dish with pie crust (freezer section in Woolies, thaw out first).

2. Inspect kangaroo meat carefully. Remove any visible maggots. Using a UV blue light search with magnifying glass for parasites. Of course there will be lots of microscopic ones but not much you can do about that. Just pick out whatever ones you can find. Wash hands thoroughly with a nailbrush doused in kerosene to remove microscopic parasite eggs from hands. If you touched your face or hair accidentally while preparing meat, jump in the shower and while you are at it, douse yourself with more kerosene. Be careful stay away from flames (for example cigarettes) until you have dried yourself. If you totally forgot these instructions and picked your nose before washing your hands, spray your nasal passages with a few squirts of Mortein.

3. Next chop up carrots and onions (in rounds), celery, parsley. Throw in boiling water and drain till cool. Peel garlic and chop finely. The garlic is necessary to repair the damage to your immune system from the assault of massive quantities of pathogenic bacteria - especially the dreaded toxoplasmosis that has already killed a number of people. Garlic may also help with other bacterial infections likely to be found in roo meat such as e-coli, salmonella, staphylococcus and streptococcus.

4. Bake the pastry at 425 degrees for 10 minutes. Remove from oven and cool slightly. Add carrot rounds, then a layer of onion, then celery and lastly sprinkle the grated garlic over as much of the surface as you can. Add the kangaroo meat and bake for about 15 hours.

Yes the pastry will be scorched like charcoal, the vegetables will be dry and tasteless and the kangaroo meat will be tough and nobody will be able to chew it except the family dog who likes gnawing on bones and other hard things – but at least you won't have to worry



quite as much about the massive amount of bacteria and parasites that you would otherwise be full of if you didn't eat it well-cooked.

So sit down, shut up and be grateful you are alive because that is one thing that poor kangaroo you are eating isn't. If it was a female it's joeys both would have had an horrific death being bashed to death against the nearest truck or tree or left to starve at the mercy of predators on a freezing cold night. So what are you whining about? And don't start thinking about eating cows or sheep because they are contributing to global warming!

Serve with a cool beer and invite your mates over for a burping contest. You will win. Remember to stock up with lots of toilet paper in case you get diarrhoea and don't forget that monthly check up with your doctor to make sure you haven't gotten any other weird diseases that half your life-span.

Make sure you do not eat in front of any bleeding heart vegetarians who are only on the planet to give everyone a hard time – or those greenie wildlife people who are saying kangaroos are on the brink of extinction. What rubbish! Just the other day I saw ten of them on a long trip grazing by the side of the road ready to attack the nearest car. There are still millions of them out there. People who disagree with shooting kangaroos should all be lined up and shot like those greedy kangaroos who were sitting under that one tree on your neighbour's hill the other week hogging the afternoon shade.

Be a right patriot and share this recipe with your mates. You owe it to them after all these years of terrible Australian cooking they have forced you to endure every Friday night at the pub. And if you ever get sick of this dumb lifestyle remember, there's always those crazy vegan options that you can sneak into your house when nobody's looking which don't even require cooking and which contain virtually no parasites or bacteria.

Just kidding. Right!