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Larrikin Cookin'

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Trump should have written the Culinary Arts Institute of America's 1950 Encyclopaedic Cookbook. It's the American domestic Realpolitik. Every woman should stay desperately at home to work with abysmal ingredients unfettered by lofty ideas. The book pre-dates fast food, its narrow mindedness setting the stage for swallowing pap in all its forms - fat burgers to fiscal policy.

Of Trump, Don Watson in the March 2017 edition of 'The Monthly' said:

A scam artist, an ignoramus, a professional liar, a colossal and malignant narcissist, a vulgarian, a casino operator, a serial bankrupt – a Roy Cohn–mentored billionaire with deep Mob connections – is in the White House. Has there ever been a more American presidency? What took them so long?

With those ingredients in mind, here's his next address as the traditional recipe. It will feed six to eight people, two Republicans or one billionaire.

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White men and others, The State of the Union is the Pot Roast of Profiteering with Prunes.

- 4lb rump roast - a really really good handful of rump. Miss Universe has the best rump. I know these things. Really.
- 2 tablespoons of fat - just to help obesity, because we'll cut health spending. Who'd have thought universal health care was so complicated?
- 2 onions, sliced - cry alone, boo-hoo poor people, there's no minimum wage and billionaires make up the federal cabinet.
- 1/2 lb uncooked prunes - completely unnecessary. I have the best movements, really, the best.
- 4 cloves - cover the awful smell of corruption? America first.
- Salt and pepper to taste - there, true freedom to make a choice. Use your gun to defend it.
- 1 cup Standing Rock water, 1 cup cider - because something has to sweeten those protesters, oh yes. Send in the troops.

Cook meat on all sides in hot fat. I can't say 'brown' because we have the worst brown people. Really the worst and we're deporting them, yes we are, oh yes.

Add onions, when cooked add all remaining ingredients. It's a pity onions don't go white when you fry them. Only rich white onions. Whites are the best.

Reduce heat, cover and simmer slowly 3 to 4 hours. That's how long drafting the Muslim ban took. It was well done, really really well done, just like the roast. We have the best done roasts.

I'm making America grate.

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