

Uki News article issue 96

Larrikin Cookin'

Tag: Hanson's Halal Harissa Hash Browns
Author: Pat Miller
Word count: 508
Date: July 15 2017
Deadline: 1700hrs July 14 2017



Pauline Hanson was in Central Queensland when I was there and we didn't get to chat. I wanted to but sailing mates wouldn't even let me be in the same suburb. However this is her own secret middle eastern-ish recipe. Halal harissa and hash browns.

Harissa is quintessentially middle eastern, a mix of spices, about as unnecessarily mysterious as the current state of affairs in Qatar. Hash Browns are quintessentially middle American - Maccas sells them. Together as a halal dish they represent the perfect voice of moderation for One Nation supporters, other usually white Australians for whom considered, humane thinking seems as foreign as Arabic and people who think Maccas is food. Cooking gives peas a chance.

Harissa:

As blistering as a racist tirade and like a racist tirade, surprisingly easy to make. Great when you have lots of chilli. For about 400ml you need:

- 30 large red chillies (about 250g), half the seeds removed and chopped roughly
- At least 6 garlic cloves
- the juice of one lemon
- 1/2 cup red wine vinegar (or more lime juice - depends on you)
- 2 tsp cumin seeds, pan roasted and then ground (you can use a mix of caraway and coriander too, suit yourself. Not cardamon though, makes it taste like koala farts.)
- 1 cup (250ml) olive oil
- salt to taste

Blend the lot, adjust the seasoning and 'stickiness' with olive oil and the red wine vinegar. That's it, you've made halal harissa. Let it sit in the fridge for a few days to see if the electoral commission comes calling. If not, it's safe to eat.

Hash browns:

You need to remember this dish has nothing to do with hashish and all to do with making a mess. Just like the lovely Pauline's words about kids with autism in schools, her economic policies, ideas of social justice and a few - well, most - other things. Grate a few peeled waxy potatoes into a bowl, find a clean tea towel and put the grated potato into the middle of it. Bring up the corners of the cloth and twist the cloth onto the potato mix so you squeeze the juice out of it - do this over the sink. Squeeze it like the liberals are squeezing penalty rates and working conditions, squeeze it like Pauline's hold on electoral commission remuneration, squeeze it like it's your power company explaining your huge bill, squeeze it like slim evidence of Malcolm Roberts' intelligence. Squeeze it like the mining company hanging onto a failing business model.

Toss into a bowl, season with salt and pepper, then fry the shredded potato mix in thin lacy patties in hot oil until golden. Serve with harissa for dipping and aromatic tea. Or XXXX Gold depending on just how culturally aware you are.

Pauline's campaign plane has 'Fed Up' stickers all over it. For once you can be confident that with this recipe, it's true. Unlike rational thought and white supremacists, harissa and hash browns go very well together.

Pat Miller <http://patmiller.net.au>