

Larrikin Cookin'

Tag: Plebiscite Biscuits
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Plebiscite biscuits are to remind you of those little nuggets of delicious nonsense spouted by the 'no' side of the marriage equality yelling match.

As the mighty Uki News goes to print the unhinged rants continue to echo from the bastions of conservatism and loopy so-called Christianity. True Christians don't give a rat's ranunculus. We can waste \$122m on this nonsense but have to give tax breaks to the rich and slash benefits for people who are not well off. Gosh what a government!

Plebiscite biscuits require a rolling pin - to either calm what's otherwise a very nice savoury biscuit or to fend off the hungry hordes. The end product is fantastic with a bite of bigotry brie or a slice of supercilious salami.

As always everything in the recipe, like the marriage act, can be manipulated, substituted, mixed up, changed and generally mucked around to suit your own belief system. The idea is to get a great legal marriage of texture and flavour by making a seeded dough, rolling it out thinly between two baking sheets and baking it slowly.

Get:

- 1 cup strong plain flour
- 1tbsp olive oil
- Get a combination of pretty much whatever's in your kitchen cupboard that's seed - sesame, pepitas, black sesame, sunflower seeds, flax or millet. Avoid seeds that will break teeth. Leave that to the gay bashers who seem to have got permission from the fundamentalist Christian mob in this senseless fiasco.
- Salt to taste
- Cold water

Then:

- In a large bowl combine all the dry ingredients you have.
- Drizzle in the olive oil then, stirring all the time, drizzle in the cold water until you can make a fairly soft dough.
- Knead the dough on a floured board until you can feel the gluten in the flour 'give' - about five minutes. If you don't, like two people of any gender getting married, it's not the end of the world. It will still work out.
- Get a large flat baking tray and line it with baking paper.
- Put the appropriate amount of dough on the baking paper, cover it with another sheet of baking paper and roll it out so it covers the baking dish and is very (3mm max) thin.
- Carefully take the top baking paper sheet off and bake your plebiscite biscuit in a very slow oven for about 20, maybe 30 minutes. About as long as a marriage ceremony.
- Put on a rack to cool then break up as you will. Although the song says otherwise, breaking up is not hard to do. So why is getting together so damn difficult?

Someone around the table will ask "Do you like the biscuits?" and someone else will say "I do." There - wasn't that easy? Now can we let everyone just get married to whoever they love?

Seriously, if you don't agree, don't vote. Marriage equality isn't going to take any of your rights away. In fact, you won't even notice the difference. Except there'll be a lot more happy people.