## Anarcho Pie

Pastry mixed veg
Red bean
Courgettes
Walnuts
Cashews
Almonds
Mushrooms!!
Let's make a tasty anarcho-pie - Ace vegan food for you and I Let's make a tasty anarcho-pie - Ace vegan food for you and I Take eight ounces of pastry and, leaving a little bit aside, ro ll out two equal portions each a quarter inch thick. Then use o ne of these to carefully line the bottom of your chosen pie dis h.

Cook the ingredients for the pie filling separately and then pl ace these inside the pie dish on top of the pastry base. Wettin $g$ the top of the edge of the pastry base, affix the pastry cove r to the anarcho-pie.
Now comes the important bit: Using the spare bits of pastry, de corate the top of the pie with a pastry anarchy sign - symbolis ing our never-ending resistance to the omnicidal system that pe rverts our lives.
After baking the pie in the oven for between thirty and thirty five minutes at approximately four hundred degrees farenheit it should be ready fir serving and by this time should have devel oped a good crust!
Mmm... uurrgh, i don't like mushrooms howay, pass them over - i 'll have them aye, this pie, this pie's barry - it's almost as good as - as a singing hiney man! mmm... mmmm... alright john e h aye? aye barry! that's what it is - pure canny! uurgh, i don' t like walnuts i'll have them mmmmm...
Aye, ye canny baet this vegan food, ken? aye, vegan food oh, it 's the best pure dead brilliant man, anarcho-pie rules, ken? ay e how long does this go on for? Who's doing the dishes? the wim min! aaaahhh!! street cred gone! knife hi!! knife the anarchopie anyway aye man aye kin raj! aye etc.

