

Recipe for a true prison-spread:

TOOLS & ACCOUTREMENTS

- 1 Clear, cheap-ass garbage bag - 35-55 gallon size
- 4 Rival or Brushy Creek Hot Pots-modified to boil (or 6 qts water in a bucket ~~and~~ a stinger) filled with boiling water
- 1 Hand operated 25¢ can opener
- Some Cheap eating bowls
- Some mylon spoons
- 2 people you don't know ~~and~~ who contribute NOTHING to the spread but show up with spoons/bowls expecting to eat
- 2-8 People you do know who will contribute ingredients to the spread

INGREDIENTS (MUST ABSOLUTELY FOLLOW TO A TEE!)

- 8 RAMEN SOUPS - EITNER CHILI, PICANTE BEEF OR CHICKEN FLAVOR
(1 MUST HAVE A CORNER CHEWED OFF BY A RODENT) (2 must be expired)
- 3 Bags 'Clear Choice' brand refried beans
- 2 Bags 'Insta-Rice'
- 4 Packs (10 per pack) Tortillas - 1 year past pull date & frozen/thawed
AT LEAST TWICE!
- 1 Jar El Pato Brand Hot Jalapeño Wheels within 3 months +/- of pull date
- 1 Jar El Pato Brand Hot Yellow Peppers within 3 months +/- of pull date
- 2 Bottles Señor Tomás Brand Jalapeño Squeeze Cheese
- 1 Bag Chili Corn Chips (El Sabroso is good, Cactus Anni's preferred)
- 1 Bottle Garlic Powder that is in some way defective (bad label, expired, etc)
- 1 Bottle Red Wing Brand Squeeze mayonnaise
- 2 Pouches 'Rip-N-Ready' Brand meat (Beef, Pork, Chicken - or combine!)
- 1 Can black olives (SAVE THE LID!!)
- 1 Bottle Salsa Picante
- 4 Pouches Armour Brand Chili, Lasagna or Beef Stew (or COMBINED!)

RECIPE

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4/17/12

INGREDIENTS CONTINUEDOPTIONAL: (For real prison flair)

Generic Bologna - 10-20 slices left unopened on a shelf for
3 days to 1 week

Sliced Cheese that DOES NOT MELT (Grocery Outlet Generic should do
the trick)
10-20 slices

'Grab Bag': This can be hard but it's a 'surprise' contribution -

The one contributor who is unemployed must go to a
Wenny's and collect some eggs, sausage or burgers UNEATEN
from peoples plates, smuggle it home, leave it sit on
a shelf loosely wrapped for 4-6 hours. OR

IF said unemployed person knows someone in the food service
industry - get a hold of 1 lunchbag of whatever the restaurant
is throwing away that was unserved at the end of business.

You think I'm joking? I wish!

Now -

Combine all ingredients (except tortillas)
into the clear garbage bag.
Use the lid from the olive can to chop the olives, any
meats, sliced cheeses, jalapeños, yellow peppers, bologna,
grab bag shit etc. NO YOU CAN'T USE A KNIFE DUMB-ASS! THIS
IS A 'PRISON' SPREAD - NO KNIVES IN PRISON. NOW CHOP, DAMN IT!
Boil water in Hot Pot - Pour over ingredients - until
it is wet but not soupy. Tie bag shut. Roll on
ground 5 minutes until firm.

Use spoons to dish into bowls or spoon on to tortillas
roll into burritos & EAT!

Every child in CALIFORNIA needs to learn this, as someday
you WILL be in prison.