

Fairy Bikers Cook Book



THE 2 FAIRY BIKERS COOKING PAGE The “Fairy” Bikers Are Simon Queen and Dave “Bi”-yers

Hello our lovers welcome to the first in our series of top recipes for bikers who can't really cook but would love the chance to prove themselves to their loved ones, whatever the genre!

This month Dave and I are helping you with sausage egg chips and beans, a simple yet tasty dish that we've all eaten in motorway cafes and eating houses around the country, and still needs to be cooked with as much love and affection as a fillet steak, some dish up really tasty grub, but some we've gone 5 mile down the road and you wish you were still in the vicinity of a toilet, with everything clenched, hoping that the exit to each bend reveals a public WC or a high hedge.

Now we suppose you think a spud is a spud, and to all intent and purpose, you're not far away from the truth, but there are spuds out there that make better chips than other spuds, we try to buy Wilja, its an oval shape and makes for long chips that brown well, not all chips brown as easily as others and look like they've died of old age on the plate, if you cant find Wilja er just get anything and keep your fingers crossed.

Ok, let' shop for the sausage next, now if you want to cook a nice dish don't use crap ingredients, supermarkets are the best place to pick up crap food, its not all crap but when you see a special offer for buy one get one free be wary, they are 99.9% fat and the 1% beef comes from an eyelid or bum hole.

We bet you've said it before, oh sweetbreads, (bollocks) how can anyone eat them, you do when you get your buy one get one free packs, and we laugh!

Either go to a reputable butcher, a lot make their own, ask!! Or chose from the supermarket shelf, a pack a pensioner has just put back on the shelf is a good indication of a quality product, they only eat the buy one get one free packs, at 90 plus they might not make it home to cook them, you might laugh but they can remember rationing, as we are still reminded.

Sausage, nowadays come in various sizes and types, try pork and stilton – pork and cranberry – polish sausage is friggin everywhere, wonder why?? Hey its nice, got garlic in it, try it, but for now lets stick to plain old pork, be fussy about the sausage you want, if you pardon the expression, its worth spending a few pence more on quality and steer away from those big fat ones, they take a lot longer to cook and although look cooked on the outside can still be pinky on the inside, best to start them off in a microwave for a minute on full whack if there the fat ones, all foods that reach 73c are regarded as being cooked thoroughly, you can buy digital probe thermometers you stick in to find out the temp on the inside but a bit of practice you can usually guess it, to be sure, half the sausage lengthways and cook both sides.

Eggs, most eggs have a best before stamp on them, always check for dates unless you know the source, and if you must buy one get one free, check for beaks sticking out any of the shells, when cooking eggs always cook them slow in half inch deep oil, never rush an egg, spooning hot oil over the yoke to finish it off, and beans well the choice is yours, try a little garlic, chilli powder, or mint sauce in beans, it livens them up a tad, happy cooking -----

Simon and Dave