

# GIANT ROBOT TRASH

## PINOY PRISON RECIPES

The basic turkey stew, mashed potatoes, and gravy meals at Los Angeles County Men's Central Jail don't exactly cater to the Asian palate. And when you consider that the last bland meal is served around 4:30 p.m., it's no surprise that Filipino inmates known as the Parés—who usually number 6 to 13 guys per cell and reside in an Asian section of the jail called "Baker Row"—have developed special after-hours dishes.

The jail's store ain't no supermarket, so the Parés have to be creative when conjuring up their community dishes for the evening. Also, time to prepare each dish is approximate since, as the source notes, "You don't really keep track of time when you're there."

Use the following recipes to try your hand at these nighttime meals with some friends. We've taken them out of jail so that you, the Asian food connoisseur, don't have to be convicted to try them.

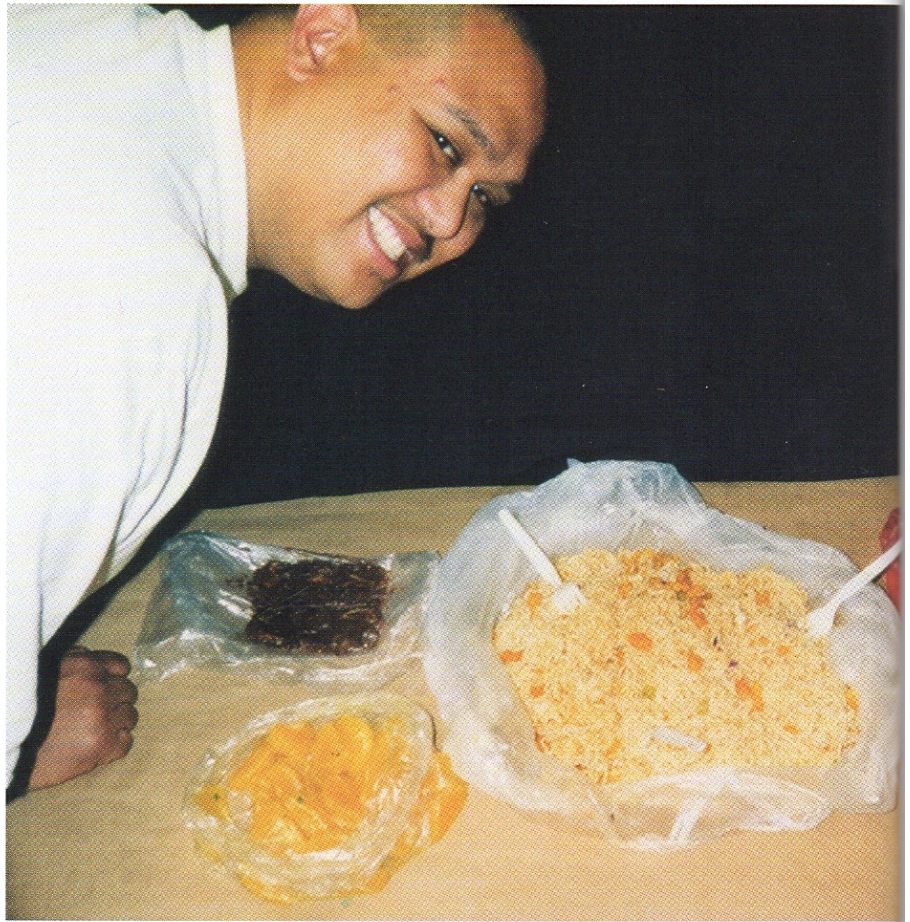


### THE SPREAD

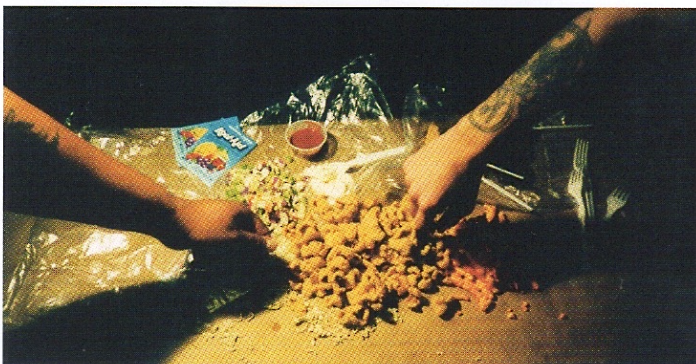
This flavorful main course feeds up to 10 prisoners and takes 5-10 minutes to prepare.

- 6 cups of hot water (from cell sink, which means it's not boiling)
- 6 Top Ramen noodles (bought from store)
- 3 packets of mayonnaise (saved from lunch)
- 1 bag of pork cracklings (what Filipinos call chicharron, bought from store)
- 1/2 bag of crushed Chee-tos (bought from store)
- 1 packet of red chili sauce (saved from dinner)
- 3 packets of Top Ramen chicken or beef seasoning
- 1 garbage bag (Trustee can provide. A trustee is an inmate who has a long jail sentence and does the rounds. His cell is always open and he provides his row's inmates with a variety of needs.)

1. Fill garbage bag with 6 cups of the hottest water you can get from the cell/bathroom/kitchen/laundry sink and add the Top Ramen noodles. Tie up bag so noodles can soak.
2. Fill sink with hot water and place garbage bag full of noodles in the sink. Let bag sit for 5-10 minutes or until mixture gets moist.
3. Open up bag and add mayonnaise, pork cracklings, chili sauce, crushed Chee-tos, and Top Ramen seasoning packets. Stir contents.
4. Gather cell's residents in a circle and serve immediately. Cut open bag to create a makeshift plastic bowl by having each guy hold up a side of the bag. Dig in.



14



### JAILHOUSE-STYLE TOCINO

Traditionally, this fuchsia-colored Filipino side dish is made of pork, sugar, salt, and salitre. This version feeds up to five prisoners and takes "a long time" to prepare.

- 3 bags of pork cracklings (bought from store)
- 5 tablespoons of fruit punch powder (saved from previous meals)
- 2 cups of water
- 1 packet of red chili sauce
- 1 plastic bag (trustee provides)

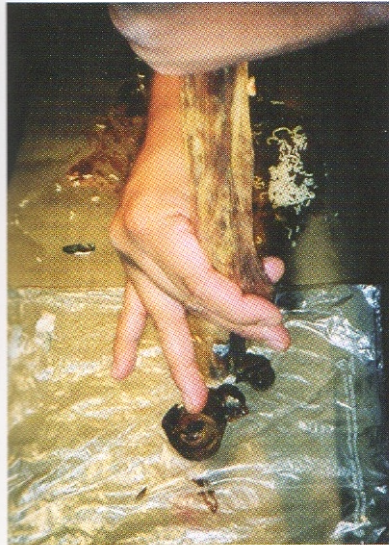
1. Put pork cracklings in bag and add water.
2. Add fruit punch powder (for color and sweetening) and red chili sauce to cracklings.
3. Close bag and let sit for "a long time."
4. Open bag and serve when hungry.

### DIY KIMCHEE

This single-serving side dish requires 3-5 hours of preparation.

- 1 serving of cabbage and lettuce (saved from lunch)
- 1/4 packet of red chili sauce
- 1 plastic sandwich bag (saved from lunch)

1. Place cabbage and lettuce in sandwich bag and mix in red chili sauce (add more if you want it spicier).
2. Seal bag airtight and let sit for 3-5 hours. (Inmates usually prepare right after dinnertime around 5 p.m. and wait until 10 p.m. to eat.)
3. Open bag and serve.



### REESE'S PIECES BROWNIES

This simple dessert feeds up to six unselfish prisoners. Preparation time depends on the weather.

- 6 servings of chocolate pudding (saved from dinner)
- 6 peanut butter packets (saved from lunch served on Thursdays and Sundays—bologna sandwiches served all other days)
- 2 plastic bags

1. Put pudding and peanut butter into plastic bag and stir until it thickens.
2. Cut other plastic bag into a wannabe rectangular cookie sheet and lay on floor or shelf.
3. Pour contents of first bag onto plastic sheet and spread evenly onto surface.
4. Let brownie mixture sit until it hardens—or until it begins to resemble brownies instead of (fill in the blank).
5. Share.



### SEASONED ORANGES

This refreshing dessert feeds up to six prisoners and only takes a minute to prepare.

- 6 whole oranges (saved from meals)
- 2 packets of Top Ramen beef/chicken seasoning (left-over seasoning packets saved from Top Ramen used in "The Spread")
- 1 plastic bag

1. Peel oranges and place slices in bag.
2. Add Top Ramen seasoning.
3. Close bag and shake well.
4. Take out seasoned oranges and serve.

- Teena Apeles

