



# Off Menu – Ep 168: Alison Spittle

## Ed Gamble

Hello and welcome to the Off Menu podcast, chopping the stalk of bad times off of the head of great laughs. Using the stalk, but now what do we do with the heads?

## James Acaster

It's the Off Menu podcast, that is Ed Gamble, my name is James Acaster and we have a dream restaurant. We invite a guest in every single week, we ask them their favourite ever starter, main course, dessert, side dish and drink, not in that order. And this week, our guest is Alison Spittle.

## Ed Gamble

Alison Spittle. Alison Spittle, wonderful comedian, wonderful podcaster, brilliant laugh. One of the best, one of the best comics, one of the funniest, really excited to have Alison on the podcast.

## James Acaster

What an honour, if you haven't heard her own podcast, Wheel of Misfortune, you've got to get on that, it's such a great podcast. However, even though we love Alison, if she chooses a secret ingredient, an ingredient which we deem to be disgusting then we will kick Alison out of the dream restaurant. And this week, the secret ingredient is?

## Ed Gamble

Oh no, I'm going to let the listener in on what's happened. It's the reason my intro is so bad, as well, because I didn't really think (talking over each other).

## James Acaster

(Talking over each other) broccoli pasta.

## Ed Gamble

Yes, but it also-, it fell apart, didn't it? Benito's not here, he hit record because he had to take his dog out for a piss.

## James Acaster

Yes, the dog.

## Ed Gamble

So that's how much we need Benito.

## James Acaster

Toast the dog was very much bursting for a wee and we're tight on time so Benito said, 'I'm going to do it, I'll press record and see you later,' but we haven't decided what the secret ingredient is yet, but we've got to decide before Alison gets here. Let's go for.

## Ed Gamble

Plops.

## James Acaster

Huh?

## Ed Gamble

Plops.



**James Acaster**

We can't do plops. I don't think Alison will pick plops, anyway.

**Ed Gamble**

Redcurrant, redcurrants.

**James Acaster**

I mean, there is plops-, oh yes, you know, what, there is that coffee bean that an animal eats it and poos it out.

**Ed Gamble**

I'm sure we've done that, though. Have we done that, though?

**James Acaster**

Have we done that already? Have we already done that?

**Ed Gamble**

I don't know, Benito's not here.

**James Acaster**

Here's not here to reference, to check, cross-reference it and see if we've done it.

**Ed Gamble**

Redcurrant, redcurrants.

**James Acaster**

Redcurrants.

**Ed Gamble**

He's coming back.

**James Acaster**

Skimmed milk.

**Ed Gamble**

Oh, skimmed milk's good.

**James Acaster**

Yes, skimmed milk, it's mostly water.

**Ed Gamble**

Right, skimmed milk.

**James Acaster**

Yes, skimmed milk.

**Ed Gamble**

If Alison picks skimmed milk, she's out.

**James Acaster**

Yes, great. Deal. Hello, Toast. Toast is back.

**Ed Gamble**

Benito's back with him, Toast hasn't just walked in and sat down.



**James Acaster**

'I tricked him, I've locked him out the house,' like The Flintstones. Right, we should probably start the episode.

**Ed Gamble**

Yes, I'm on tour, [edgamble.co.uk](http://edgamble.co.uk), I think I'm on tour at this point. Go and check it out.

**James Acaster**

It's going to be great. Here is the Off Menu menu of Alison Spittle.

**Ed Gamble**

Alison Spittle. Welcome, Alison, to the dream Restaurant.

**Alison Spittle**

I'm very, very excited to be here.

**Ed Gamble**

Welcome, Alison Spittle, to the dream restaurant, we've been expecting you for some time.

**Alison Spittle**

Oh my gosh, amazing. I didn't think there'd be smoke involved, as well. Though you don't see it on the podcast, but you know.

**James Acaster**

No, exactly. I put extra smoke for you, I thought you'd appreciate it.

**Alison Spittle**

Thank you. Good, no, good, I'm glad you did. I'm glad you did, I'm very, very excited about being here because, like, I listen to the podcast and, when you listen at your leisure, you're thinking, 'Oh, I'd have that and I've have this and have this,' and then I'm actually asked to be on it. And then it became scary, you know. Then I was like, 'Oh, you must mention your childhood favourite stuff,' it had to be-, so I'm very, yes, I'm very excited but very torn. But I'm ready, I think.

**Ed Gamble**

Good.

**Alison Spittle**

Yes, yes, yes.

**James Acaster**

Is that what you've done, have you decided to do, like, a menu that represents your entire life or have you thought, 'Oh, a menu that's just the one I'd like to eat the most right now at this point in my life?'

**Alison Spittle**

That's a big problem, as well, I prepped real badly today. I woke up and, like, I was doing stuff-, sorry if I'm-, my bra's just broken, so that's added a bit of-,

**James Acaster**

What, in the moment just now?

**Alison Spittle**

Yes, yes, yes.



**James Acaster**

It broke as you were talking.

**Alison Spittle**

Yes. It's slowly stabbing me in the armpit, going, 'Pay attention to me.' So this allowed, like, a façade of danger.

**Ed Gamble**

Well, as far as I know, it's a first for the podcast.

**Alison Spittle**

Really? Oh, good.

**Ed Gamble**

It might have happened before.

**James Acaster**

A bra breaker.

**Ed Gamble**

A bra breaker, but it might have happened but they haven't mentioned it.

**James Acaster**

Yes. We'll put a warning at the start of the podcast, 'This episode's an official bra breaker,' so people know.

**Ed Gamble**

Unhook those bras.

**Alison Spittle**

Let them free. We're going free-range, baby. So yes, look, I've broken my bra already for this and, yes, it's going to be, like, a representation of a lot of stuff. I told my boyfriend about it and he said, 'You're taking the piss,' and I was like, 'Well, you're not James or Ed.' So, and, like, what he would pick would be Old El Paso beef tacos for his main, so I don't respect him.

**Ed Gamble**

No, you can't respect that.

**James Acaster**

You can't respect that, come on.

**Ed Gamble**

Although there's a time and a place for Old El Paso and I respect the Old El Paso now and again.

**James Acaster**

Hey, there's a time and a place but, I'll tell you what the time and place isn't, it's your dream meal.

**Alison Spittle**

Absolutely, that's it. That's it.

**Ed Gamble**

Yes, yes, I think we're all on the same page, here. Apart from your boyfriend.



**Alison Spittle**

Yes, yes. Yes, no. No, so suck it, Simon. Yes, but I, yes, probably am going to ask for a help of magic with this, as well. So yes.

**Ed Gamble**

Yes. What, you're a genie here, right?

**James Acaster**

Yes, yes, or happy to lend that magic there. Before we get into your menu, how often are these tacos coming up in your life?

**Alison Spittle**

For him?

**James Acaster**

Yes.

**Alison Spittle**

Well, like, because we live together, I'd say that, in lockdown, a few times. Like, there was a lot of nostalgic eating under lockdown. So I'd say four times in one year. Which is probably more than I've ate Old El Paso beef tacos in a decade, do you know what I mean? It's a Halley's Comet of food, for me, I'd say. It's, like, 'Wow, it's here.' But yes, so recently a bit but, like, since the lockdown, not so much. Yes, what about you?

**Ed Gamble**

I've not had them for a while.

**Alison Spittle**

Oh yes, what are we talking about?

**Ed Gamble**

So they did the square shells, have you had the square shells before?

**Alison Spittle**

I have not, no.

**Ed Gamble**

So I think this is a fairly new-, I think Old El Paso do these, because obviously the taco shells are normally rounded and they flop down, right?

**Alison Spittle**

They do, like little suns. Or, yes.

**Ed Gamble**

But now, I think they do a flat bottom one so you can (talking over each other).

**James Acaster**

Flat bottom the tacos.

**Alison Spittle**

So you can put more stuff.

**Ed Gamble**

You can put more stuff, for a start, more surface area, and then just put them, they're, like, free-standing.



**Alison Spittle**

Wow, you could write a song about it, it could be like, 'Flat bottom tacos, they're not going to roll over.' It's great that they've, kind of, looked at it and went, 'It's structurally better.'

**Ed Gamble**

They've innovated, yes.

**Alison Spittle**

But I think, for me, the fun of an Old El Paso beef taco was, you know, being proud of yourself that you didn't break it before it got to your mouth. Do you know what I mean?

**James Acaster**

Yes, yes.

**Alison Spittle**

You're taking that away.

**Ed Gamble**

Packing it perfectly and, like.

**Alison Spittle**

Yes, I liked to eat my tacos without stabilisers, you know? I like to live a little, so yes, yes, that's been-, I mean, I don't know why I've mentioned that, that's Simon's thing now and he's got his bit on. But, like.

**James Acaster**

Oh well.

**Ed Gamble**

No, I believe the words were, 'Suck it, Simon'

**Alison Spittle**

It was.

**Ed Gamble**

I don't think he's won in this, at all.

**James Acaster**

He hasn't won, he's sucking it.

**Alison Spittle**

He is. Go and suck that taco.

**James Acaster**

Oh, the worst way to eat a taco.

**Alison Spittle**

It really is, it really is.

**James Acaster**

I wouldn't want to suck it.



**Alison Spittle**

No, it'd be like communion, like a really big communion. No, is that-, I mean, I was ex-Catholic, I'm saying I'm ex-consecrated, right? So, it's all -

**Ed Gamble**

What, in Catholicism, you'd suck the middle out of a taco?

**James Acaster**

Do you suck the wafer?

**Alison Spittle**

Well, I did but you were told it was rude to do that. There's a lot of, like, chat about-, so, when you receive communion, you can take it by the hand or by the mouth, right? And, like, I was let the priest give it to me in the mouth because-, sorry, I don't mean it like that.

**Ed Gamble**

I'll be honest with you, Alison, I was sat here going, 'Okay, come on, Ed, you're better than that, don't make a joke about Catholicism and sucking it,' and I thought, 'We're going to be really mature and avoid this.' But you can't-,

**James Acaster**

There was a number of points, there was one of, like, sucking it, and I thought, in my head, 'No, don't do that joke.' And then you went, 'You can take it in the hand or take it in the mouth,' 'Don't say that, I'm not going to jump on that.' And then it was, eventually, 'I would let the priest give it to me in the mouth,' where, like, 'Well, how the Hell are we meant to leave this?'

**Alison Spittle**

It's because I'm left-handed. Because you're supposed to take the communion-, so I'm going to think of a way, if the priest places the communion in your hand, you take it with your right hand and you pop it in your mouth, right? But if you're, I really have to think of a better word than take, what's a-, okay, you receive it-, no. You open your mouth and he places the communion in your mouth and then you're supposed to then, like, he says something to you and you say it back, I can't remember, he goes, 'Body of Christ,' and I go, 'Amen,' right? And I close the mouth, I walk back to my pew and then you're supposed to sit down, have a pray and let it, kind of, let the communion slowly melt away on your-,

**Ed Gamble**

Like a Skip.

**Alison Spittle**

Like a Skip, exactly like a Skip. But sometimes, I would put my tongue up to the roof of my mouth, creating a glue, and then you're afraid because this is the body of Christ, so I'm worried. So, and you're not allowed to chew, you're not allowed to chew.

**Ed Gamble**

You're not allowed to chew?

**James Acaster**

No chewing.

**Alison Spittle**

You're not supposed to chew or look too happy whilst eating the body of Christ. It's supposed to be-,

**Ed Gamble**

You're not supposed to go, 'Mmm.'



**Alison Spittle**

Yes, because genuinely, it does taste nice. It's a little wafer, if people haven't had communion.

**Ed Gamble**

It's the body of Christ, it better taste nice. It's Christ.

**Alison Spittle**

I know, yes. Yes, yes. It is, exactly, it's the original number one Son of God, you know, so I've had, yes, and it is like a taco. Like, I have thought, when I was receiving communion before, like, it would be great with a smear of cream cheese or something like that, so that is a nostalgic food, for me. That would be, like, my version of Old El Paso, but you can't really get communion wafers, like. In Sainsbury's.

**James Acaster**

You can't.

**Ed Gamble**

Well, they must buy them from somewhere, right?

**Alison Spittle**

Yes, I wonder where.

**Ed Gamble**

They must do.

**James Acaster**

Imagine that, imagine if you saw -

**Alison Spittle**

I was like, 'Wow.'

**James Acaster**

Half the price. I can imagine seeing, like, a priest just has clearly just had a breakdown, walking down the street, eating a massive bag of communion wafers.

**Alison Spittle**

Oh yes, a bit of communion wine.

**James Acaster**

Like they're chips, just like, straight into the mouth.

**Alison Spittle**

People have definitely done that. Like, because as people that used to be servers, so that was, like, children who would be, like, the magician's assistants of priests, basically. And so, like, I used to do that and the kids used to steal the wine and drink the wine, but we never felt like wafers, as well. Like, even though we had access to it.

**Ed Gamble**

What's the wine like?

**Alison Spittle**

Well, I was about eleven, so I don't know.





**Ed Gamble**

Yes, (talking over each other).

**Alison Spittle**

Yes, very heady Merlot, I don't know. The priest just sips it and goes, 'Yes, I'll have that, thank you very much.'

**Ed Gamble**

Yes, fill her up.

**Alison Spittle**

Yes. So yes, I feel so afraid now that I've ex-communicated, I mean, I'm no longer Catholic, no longer Catholic and I am mentally ill and I don't know if they're connected, but.

**James Acaster**

Sure, right, okay.

**Alison Spittle**

But I still love a candle. Like, you know, and Catholics sell candles.

**Ed Gamble**

You can buy, like, fancy candles that deliberately smell like the Catholic smell.

**Alison Spittle**

Can you, like a Yankee candle? Like, freshly consecrated or whatever it is.

**Ed Gamble**

Yes, so there's, like, you can buy that specific Catholic church smell, you can buy in a really fancy candle. And I love that smell.

**Alison Spittle**

I would literally buy that, I would buy that.

**Ed Gamble**

Yes.

**James Acaster**

Or the incense that they're swinging around in the metal ball?

**Alison Spittle**

Oh, I used to do that, I used to do that at funerals.

**James Acaster**

Oh yes?

**Alison Spittle**

Yes, I used to get around about £20, it was great. Like, you'd get money for weddings and funerals, you know, you'd be sad that someone has died in your village but you would be, like, 'Oh, my shift's coming up next week, yes. Yes, yes.

**Ed Gamble**

Breaking it in.

**James Acaster**

A great time.



**Ed Gamble**

Yes.

**Alison Spittle**

We can go bowling.

**Ed Gamble**

That smell is great, that takes me back to my grandparents were Catholic, so whenever I went to my grandparents, we'd have to go to church. And that, great, love it.

**James Acaster**

Nice spell. I don't know what this smell is.

**Alison Spittle**

Oh, look, I'll bring you sometime, one of my food bits is, like, well, I'll tell you after, when it comes up. I'll be quiet, I'll let you take care of this.

**James Acaster**

So we always start with still or sparkling water, Alison.

**Alison Spittle**

I'm going to go still. I don't know strong-, I know people have strong feelings towards sparkling. I'll have it if it's there and if I want it but, like, when I was a kid, of course, I didn't like it. But I'm going to go for still, probably tap, to be honest with you. Yes, because I don't like big bottles of cold, still water coming to you, it runs out and, you know, you just have to buy another one. But, if you get it in tap, they can go back to the kitchen, put on the tap and pop it in, I hate paying for water, as well.

**James Acaster**

Yes.

**Ed Gamble**

Yes, it feels wrong, doesn't it?

**Alison Spittle**

It really does, it feels like I'm wiping my arse with a £10 note. Just like, I could do that, do you know? I'm sorry, I'm so excited about going on the podcast I've gone straight to toilet humour and I'm so sorry.

**Ed Gamble**

Well, anything's a swing up from, 'I let the priest give it to me in the mouth.'

**James Acaster**

Yes, yes, so don't worry. Nowadays.

**Alison Spittle**

Sorry, yes, yes.

**James Acaster**

Nowadays, I think wiping your arse with a £10 note is going to be harder because they're, like, water-resistant.

**Ed Gamble**

I thought that would be a bonus, you could wash it off and use it again.



**James Acaster**

Rinse it off.

**Alison Spittle**

That's true, that is true, yes, yes. Yes.

**Ed Gamble**

It's actually probably cheaper than toilet paper.

**Alison Spittle**

It's like a squeegee, isn't it?

**Ed Gamble**

Yes.

**James Acaster**

So you would like tap water?

**Alison Spittle**

Tap water, please, yes.

**James Acaster**

From any particular region? Because, obviously, tap water's different wherever you go.

**Alison Spittle**

I mean, not London, if I'm being honest. Probably my village but there is, like, there was this cryptosporidium outbreak, which is, like, it gives you terrible diarrhoea, and that was there a couple of years ago, (talking over each other) at that time, yes.

**James Acaster**

It's not doing you any favours, I'm trying to steer it back onto the cleaner.

**Alison Spittle**

Yes.

**James Acaster**

'Everyone in my village has diarrhoea.'

**Ed Gamble**

You got overdrawn in the cash machine in your village.

**Alison Spittle**

So yes, I'd love from my village from now and not when the lake was polluted, I'd be quite happy.

**James Acaster**

What's the village, do you want to shout it out?

**Alison Spittle**

Barmby Moor, it's called the town of two ends and no middle. And that's because there is a pub at the top of a hill and then a little pub at the bottom of the hill and nothing much in-between but my housing estate is in the middle. I live in a place with no name, in a way, but it's called-

**James Acaster**

The Bermuda Triangle.



**Alison Spittle**

Yes, Bermuda Triangle.

**James Acaster**

Yes, (talking over each other) your place is.

**Alison Spittle**

There's, like, a castle in my council estate, I come from a council estate with a really big Jacobite castle and we used to play wars and stuff until one kid got a rock thrown on his head and then the farmer blocked it up so we couldn't go in the castle anymore.

**Ed Gamble**

Blocked up the castle? Not his head.

**Alison Spittle**

Yes.

**Ed Gamble**

It really sounded like the farmer blocked the kid's head up. 'Right, you're not playing with that anymore.'

**James Acaster**

Such a twee, lovely story for a second there, 'We'd all play around a castle, and then a kid got-, a fucking Lord of the Flies happened and, like, now that's it.'

**Alison Spittle**

Yes.

**James Acaster**

'The farmer blocked the castle up.'

**Alison Spittle**

He did, he did. He did.

**Ed Gamble**

What was your favourite pub, top of the hill or bottom of the hill?

**Alison Spittle**

Top of the hill was a bit more happening because there used to be a chip shop and a garage there and this chip shop was called Fryer Tuck's, or Jacky Chips, colloquially, because the woman who owned it was called Jacky and we called her Jacky Chips. Because she ran a chip shop.

**James Acaster**

I mean, I know that is exactly Ed's sense of humour, is that there's someone called Jacky Chips who owns a Chip shop.

**Ed Gamble**

Also I just love anything that has a name already, Fryer Tuck's, like, I imagine fryer spelt like a chip fryer.

**Alison Spittle**

Yes, yes. Yes, perfect.



**Ed Gamble**

Lovely name, they spent a while coming up with that, they're probably really proud of themselves and everyone calls it Jacky Chips because the woman who runs it is called Jacky.

**Alison Spittle**

In the chip shop, there's a menu, there's, like, it's got a computer-printed menu on it and then she wrote a hand-written-, what do they call it when you make an extra meal? She made this extra meal called the bull box because there's this man called the bull who wanted sausages and chicken and chips in a sack. So, like, she created a new meal for him.

**Ed Gamble**

The bull box.

**Alison Spittle**

The bull box, so he could come in and go, 'The bull box, please.'

**Ed Gamble**

I need to know a bit more about the bull, to be honest.

**James Acaster**

Yes, why's he called the bull?

**Alison Spittle**

I think it's probably because of his, like, he's quite a tall, muscular, he would tear you apart, in a fight sense, you know? But I don't think he needs to but he does need chips and sausages.

**Ed Gamble**

And chicken.

**Alison Spittle**

And, yes, chicken, he wants all of his protein. And he would also, like, the way you would have a conversation with him, you're me, so say, 'Hello, bull,' and I'll be bull.

**Ed Gamble**

Hello, bull.

**Alison Spittle**

Oh, yes.

**Ed Gamble**

How are you?

**Alison Spittle**

Alright, yes.

**Ed Gamble**

How's the bull box today?

**Alison Spittle**

Uh-huh. So it'd be like that, and yet, you know, for me, I'd understand him.

**James Acaster**

You know what he's saying, yes.



**Alison Spittle**

Yes, yes. Yes, so yes, that's the bull.

**Ed Gamble**

He just sounds like he's full all the time, to be honest.

**Alison Spittle**

Yes, he's full of the bull box.

**Ed Gamble**

Yes, the bull box, he's having a bull box today.

**Alison Spittle**

Yes, so it was quite a, yes, Jacky Chips is quite a place.

**James Acaster**

What was Jacky Chips like, as a person?

**Alison Spittle**

She's good. Do you want to hear a-, she doesn't own-, the chip shop has closed down because of the pandemic and everything like that, so Jacky Chips is still Jacky Chips but she no longer has a chip shop.

**James Acaster**

Yes. Oh, that's heartbreaking.

**Alison Spittle**

Yes, yes.

**James Acaster**

That's tough for her.

**Alison Spittle**

Yes, yes. Yes, she's just Jacky now.

**James Acaster**

What's the bull doing for food these days?

**Alison Spittle**

I don't know.

**Ed Gamble**

I just want to draw attention to the fact Benito's dog has been sat at the window watching the whole record for-,

**James Acaster**

I mean, we can let him in if you want but, like. He's been quietly (talking over each other).

**Ed Gamble**

No, he causes absolutely fucking chaos (talking over each other). Last time he finally got to sleep on James' lap and then James gave him poppadoms and bread and woke him up.

**James Acaster**

Oh yes. Speaking of which, poppadoms and bread.



**Alison Spittle**

I'm going to go, I've had a think about it, I'm going to go for prawn crackers.

**James Acaster**

Oh yes.

**Ed Gamble**

You've been waiting for this.

**James Acaster**

Someone's finally done it.

**Alison Spittle**

I'm going to go for prawn crackers, I used to work in a Chinese takeaway when I was a teenager and my-, the first job they gave me was I had to bag up the prawn crackers. And the boss said to me, 'Alison, you can eat as much as you like, you don't have to worry, like, don't worry, have as many prawn crackers as you like.' Now, I was a fat teenager so I really took them up on that and I destroyed myself. I absolutely, like, I just have to sit myself on a corner and have a word with myself. I absolutely destroyed the prawn crackers and I never ate another prawn cracker for as long as I worked for him. So I would bag it up and it would be nothing to me.

**Ed Gamble**

I think he did that with everyone who works with the prawn crackers, though.

**Alison Spittle**

I think he did.

**Ed Gamble**

I think he knew what was going to happen.

**Alison Spittle**

I think he did, I love a prawn cracker. For me, like, it's the best part of Chinese takeaway, for me-, sorry, I just burped there. Oh my God, bra's breaking, I'm burping, some people would pay top money for that, do you know. So, like.

**James Acaster**

Did you ever burp after the priest gives it to you in the mouth?

**Alison Spittle**

That's for when you're thankful for your meal, isn't it? I think they prefer silence, (talking over each other).

**Ed Gamble**

Yes, yes.

**James Acaster**

'Thank you, Father.'

**Alison Spittle**

So, like, when I would have the Chinese meal on my lap in the back of the car, you know, it's half an hour to get to my house from the Chinese takeaway. My sister would put her hand-, she's sitting in the front, she would put her hand around the back of the seat, kind of, mime to me in a way that's like one of those-, like a hook and we would call it the prawn cracker tax because she knows I'm eating them. So I would give it to her and she would eat the prawn crackers in silence and then mum would get out of the car and go, 'Where's all the prawn crackers?' 'Oh, we tricked you, mum.'



**Ed Gamble**

So the thing I love about prawn crackers is you put them in your mouth and they melt, it's a Chinese communion wafer.

**Alison Spittle**

It genuinely is, it genuinely is. It literally it but it's way tastier, like, if Jesus tasted like prawns, I mean, that's what you're getting, prawn crackers. It's great. And what I would have, like, you know the way with bread and everything, with the poppadoms and bread, you have dips, so what I'm going for at the prawn crackers is we're going to have small little bowls that are the size of, like, sauce bowls but with actual Chinese meals in them. So I'd pop them in the-, is that taking the mick?

**Ed Gamble**

No.

**James Acaster**

I love this. I love it.

**Alison Spittle**

So I'd, like, use it as a spoon, pop it in. Because, like, genuinely prawn crackers (talking over each other).

**Ed Gamble**

So like Chinese mini meals?

**Alison Spittle**

Oh yes. Yes, yes. Yes.

**Ed Gamble**

So what have the little bowls got in them?

**Alison Spittle**

Well, we've got one, right? We're going to have, like, okay, a big bit of pineapple in one of them, right? So, like, it's a sweet and sour chicken mix, I'm thinking, like, crispy chicken but a big bit of pineapple, some peas. A bit of, like, egg-fried rice, you pop it in, you break it, the first bit of your mouth is just touching off prawn cracker, like, 'What's this?' And then you break it and the cells of all the pineapple just blasts all over your mouth and it's beautiful. Like, there's an acidic hint, there's-, oh, it's getting me every time. So I'd have that, right?

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Alison Spittle**

Then I would have, like, dandan noodles even though they wouldn't go over prawn crackers but I'm just feeling it, right, I want it. Then we're going to go, like, curry, I don't care about meat. Like, I am a meat eater but, for me on the menu, it's the stuff that goes with the meat that, like, makes me order something. So I'm going to go for, like, a bit of curry and a barbecue sauce. When I worked in the Chinese takeaway, I was vegetarian at the time except for prawn crackers. And the guy who worked there would be like, 'Don't eat the barbecue sauce,' and I was like, 'Why?' And he said, 'Just don't,' so I think there's meat in it, so I'm going to have that and it's going to be beautiful. And I had a great time working at the Chinese takeaway because they would make meals especially for me and, like, it was very stressful, though. Because the first day I was working there, a man came up to me and





he goes, 'The usual, please,' and I was like, 'Oh, it's my first day.' And he goes, 'Would you fuck off?' And I was, like, so this man really wanted his usual.

**Ed Gamble**

Yes, and refused to elaborate on what the usual was.

**Alison Spittle**

So I went back into the kitchen, I'm like, 'There's a man asking for the usual,' and the woman goes, 'Yes, yes, yes, hot curry, garlic sauce,' right? So this guy wanted a hot beef sauce with garlic mayonnaise dripped in it.

**Ed Gamble**

Oh God.

**James Acaster**

No wonder he didn't want to tell you that.

**Ed Gamble**

That's the unusual, I think.

**Alison Spittle**

I know, I know.

**James Acaster**

Who ran the Chinese takeaway?

**Alison Spittle**

Who ran it, a guy called Han this no longer exists.

**Ed Gamble**

What?

**Alison Spittle**

I know, maybe I'm a curse on stuff but it doesn't, like-,

**Ed Gamble**

Maybe it's time for Jacky to buy a new restaurant, become Jacky Noodles.

**Alison Spittle**

Maybe it is, Jacky Noodles.

**James Acaster**

Just going back to the-, you said one of them would be curry. Now, the only reason I'm pressing on this is because, like, my favourite thing to have prawn crackers with is Thai green curry, I think it's delicious. So now that's why I want some specificity on the curry.

**Ed Gamble**

But are you talking about the Thai prawn crackers?

**James Acaster**

No, just, like, even normal prawn crackers, I like them with, because I love the Thai prawn crackers but I'd say just regular prawn crackers, I like them with chicken Thai green curry is delicious, the way they soak it up.



**Alison Spittle**

I'm going to go for, like, the Chinese Irish style curry, which is, like, full of cornflower and very thick and stuff like that.

**Ed Gamble**

Yes, like, the gloopy curry.

**Alison Spittle**

Oh, he gloopiest, yes. Oh my goodness, the guy who'd be making the prawn crackers would just get, like, almost like a butterfly net and just put it into the deep pan fryer and then flicker it and I'd have to avoid the hot spills and stuff and then just bag it up.

**James Acaster**

He would flick it into the air out of the fryer?

**Alison Spittle**

Well, like you know, he'd flick it as far as me to you, I'd say. So, like, that's, yes.

**James Acaster**

That's pretty irresponsible. That's like flipping it out of the fryer some distance across the room to you.

**Alison Spittle**

Into this pit, into this, like, straight pit that I would, like.

**Ed Gamble**

I can't believe you ever left this place. You know, unless you're getting hot oil tossed over yourself, you'd get a massive rock flying at your head if you walk past the castle.

**Alison Spittle**

That's true, I did leave under, like, cloudy circumstances.

**James Acaster**

Oh yes?

**Ed Gamble**

Great.

**Alison Spittle**

So my job was to be front-of-house doing the prawn crackers. And also my job was to put rice into cartons. So they would do the cooking, the three people that were in the kitchen, but there'd be a big vat of boiled rice or egg-friend rice and then, one day, the lady asked me for a rice carton. So I gave her the foil one because I thought that's what she wanted. But, through miscommunication, I didn't understand that she wanted the plastic case, which would be for special fried rice. And she used to have a stick and then she hit me with the stick and she went, 'Wrong carton,' and then I left. So that was then-, I took that as, like, I've been sacked, obviously. And yes, so that was.

**Ed Gamble**

You said, 'I loved working in this place.'

**Alison Spittle**

I did.



**Ed Gamble**

All we've heard so far is someone's told you to fuck off, you've had hot oil thrown at you and someone hit with you with a stick.

**Alison Spittle**

But I ate all the prawn crackers that I could ever want.

**Ed Gamble**

That's true, yes, I forgot about that bit. Yes, that trumps everything.

**James Acaster**

(talking over each other) all the prawns cracker, they've been flung at you straight from the fryer. If you managed to eat any of them, congrats.

**Alison Spittle**

It was extreme prawn crackers.

**James Acaster**

Have as many of these as you want, Alison. Incoming.

**Ed Gamble**

Trying to catch them out of the air like a dog with a Frisbee.

**Alison Spittle**

Like I'm in space or something.

**James Acaster**

Then you've been getting hit with a stick like Yoda, that's like with Yoda's training Luke in the bog, 'Wrong box,' bang.

**Alison Spittle**

Yes. And Luke's just walking off, going, 'I've had enough,' it'd be a short film, wouldn't it?

**James Acaster**

That'd be quick, come on, R2. Your dream starter.

**Alison Spittle**

My dream starter is soup, so I'm going to go for soup. This is where your magic comes in, it's going to be mystery soup and I don't know what I'm getting until it's in my mouth. There's a logic behind it.

**Ed Gamble**

Yes.

**James Acaster**

If this involves a priest, (talking over each other).

**Alison Spittle**

Yes, he would part the soup like the Red Sea.

**James Acaster**

But what's he parting it with?

**Alison Spittle**

So what I'm going for is, like, so my granny, Minnie, she is a woman that, like, she's not the best cook in the world but she would make soup. And sometimes the soup would be incredible and



sometimes the soup would be leftover lamb stew with a can of tuna thrown in on top of it. Because my gran's a hard worker but she's not the best with reading and stuff, right? So she would just, like, one she used Tabasco as a tomato-base sauce and the kids, this is a story that's passed down generations, of a child receiving a full spaghetti bolognese with just all Tabasco in it. And they're coughing and she thinks that they're pulling a prank so she's just turned to anger and they've had to eat the whole Tabasco-

**Ed Gamble**

So, instead of tomato, it was all Tabasco?

**Alison Spittle**

Yes, it was all Tabasco, it was all Tabasco. Yes, do you know what, I was thinking, 'Oh, that's a heartening story,' and then I was like, 'Actually, no.'

**Ed Gamble**

No, it's like chemical warfare.

**James Acaster**

Yes, like it was (talking over each other).

**Alison Spittle**

So, like, she-

**James Acaster**

They've probably got superpowers, that kid, (talking over each other) that.

**Alison Spittle**

She's like, yes, she's a great woman, reading isn't her best thing, right? She used to work in the Thai food tea factory in England and, because she was so small, they used to throw her in a big vat of tea and then she would have to find, like, bugs and stuff and pull it out because she was such a small lady.

**Ed Gamble**

And let's just get this straight, her name's Minnie.

**Alison Spittle**

Yes.

**James Acaster**

Granny Minnie usually gets thrown in a big vat of tea.

**Alison Spittle**

Yes.

**Ed Gamble**

To fish all the bugs out.

**James Acaster**

To get the bugs out and everyone would drink it.

**Alison Spittle**

And she would get bonuses for all the bugs and, one time, she thought she'd make more money and she got, like, a butterfly from the garden and, yes.



**Ed Gamble**

No, no. Alison, please. Alison, no.

**Alison Spittle**

And she was brought up to HR because they were like, 'This butterfly is not, like, indigenous to the country that this tea came from, so obviously she's been lying.'

**Ed Gamble**

'You've brought in your own bugs, Minnie.'

**James Acaster**

'We've got an Irish butterfly in the tea.'

**Ed Gamble**

Oh my God, I love that.

**Alison Spittle**

So she would make different types of soup and so, me and my cousin, Hartney, she would go have some soup and we would, like, push each other and go, 'have it, have it.' Because if it was good, it was real good, but someone had to be brave enough to try the soup. So the mystery soup could be different soups from her life, I've got loads of her favourite soups, funeral soups is a big one. And I don't know, in Ireland, the catering of a funeral is very important and one of my favourite things at a funeral, apart from, like, celebrating someone's life or whatever, is the opportunity to eat funeral soup. Which is just mass-produced vegetable soup that you get from Bouillon or whatever. But it's so salty and it just hits you and that kind of thing of, like, it tastes like tears, it's so salty and it's good. So you drink it and you're like, 'Ah, I like that.' And you can feel your whole mouth dry.

**James Acaster**

It feels like a disrespectful sound to make at a funeral.

**Alison Spittle**

Yes.

**James Acaster**

'Ah.'

**Ed Gamble**

'Ah.'

**Alison Spittle**

'Ah,' like a big Coca-Cola advert or whatever. And, like, what I would do is, like, one of my favourite things is to get one of those patty pans that you often get with soup and I would, like, bite the top off like a grenade and I would get my tongue and I would, like, there's no other way, I would manoeuvre my tongue around to take away from the soft bit of bread from the hard bit of bread and I would suck it, right?

**James Acaster**

Yes.

**Alison Spittle**

See, it's almost like a tropical fruit but this is bread and then I'd have, like, a whole mouthful of bread and I'd hold it out and then I would-,

**Ed Gamble**

You'd take that out your mouth.



**Alison Spittle**

Take that out of my mouth, yes.

**James Acaster**

You took the bread out of your mouth.

**Alison Spittle**

Take the soft bread out of my mouth, have that in one hand and then I would fill the crusty demi baguette that's been, like, it's a husk now, at this point. And I'd fill it with vegetable soup and I would call that, like, it's like a savoury kind of Ferrero Rocher, in a way. You're just enjoying the textures and stuff.

**Ed Gamble**

Now, I completely understand this.

**Alison Spittle**

Good, good.

**Ed Gamble**

I get that you've got the crispy bit and you fill it with soup, the bit I question is the technique.

**Alison Spittle**

Okay.

**Ed Gamble**

I'm pretty sure you do that with a knife.

**James Acaster**

100% you can get a knife or a spoon or whatever, any cutlery, cut the inside out of a bread roll and then fill it. What you've done, you've licked it out, kept it, held it in your mouth, not swallowed it.

**Ed Gamble**

Not eaten it, I would've just-, or, if I was using my mouth, I'd just eat the middle.

**James Acaster**

But you reach into your mouth, you take it out and you just hold it in your hand while you're doing the rest of it.

**Alison Spittle**

Yes, it's for dipping. Then after, you know, you get the stuff.

**Ed Gamble**

You dip your big gobby bread ball into-,

**Alison Spittle**

It isn't that gobby, my mouth is dry from soup.

**Ed Gamble**

Oh yes, sorry, your mouth's dry because you drank all the funeral tear soup.

**James Acaster**

Yes, yes.



**Alison Spittle**

So, like, it's a good soup, I love it. There's another soup that I like, I mean, you've got French onion, that's alright. That's good, sorry, I mean, it's great.

**James Acaster**

I agree, shout out to the French.

**Alison Spittle**

I think I went to Morocco and I was there for a month doing a film and a thing and, in the garages, like, in Ireland, our food culture is quite garage-based, I feel. Like, it's been talked about before, where you get chicken rolls and stuff like that and that's Irish food. And in Morocco, they have, like, big, big tonnes of lentil soup and it's beautiful and you have a bit of lime and they have it for breakfast and stuff. And I think there should be more soup for breakfast, I think soup all the time would be quite good. And I've tried to make ramen myself and I made it with, like, a pork-based, kind of, stock cube and it smelled like piss. But that's my fault, do you know what I mean?

**Ed Gamble**

Yes, you can't blame the Japanese for that.

**Alison Spittle**

No, no. No, no, it was a piss bouillon, it was like a urinal cake (talking over each other). But these are my mystery soups, I don't know what I'm getting until I get it and we're also going to pop in the lamb and tuna thing, just to keep it alive. You know, like have a soup revel.

**James Acaster**

So you might get something rubbish.

**Alison Spittle**

Yes.

**James Acaster**

But, I mean, I'm imagining that, for your dream meal, you would like to know that that is in there but not get it.

**Alison Spittle**

That would be great, wouldn't it? But I can't know that I'm not going to get it, either, do you know what I mean?

**James Acaster**

Yes, yes. Yes, you can't know.

**Alison Spittle**

You have to threaten me, I like to eat with threat.

**James Acaster**

Yes, yes. Yes. So you want to know it's in there, you might get it but you ultimately don't and that makes the soup you get even better.

**Alison Spittle**

Yes.

**Ed Gamble**

Do you want loads of pots of soup all in the same pot with lids on on, like, a lazy Susan and then you spin them around?



**Alison Spittle**

I was thinking, right, because I did think about this, we've got genie technology here and there was a doll that I used to have as a kid called My Baby All Gone and it used to have this song called, 'My Baby All Gone, you make it all gone,' and it had a special spoon in it with, like, three cherries in the spoon and you pop it against the doll's lips and it would pop away. So I think the technology is within the spoon, that I'm getting, like, a spoon of nice soup. You're rocking back and forth.

**Ed Gamble**

I'm just really trying to work out what this has to do with My Baby All Gone.

**James Acaster**

I haven't thought about My Baby All Gone for years, like, if that was-

**Ed Gamble**

Is that the doll that would do, like, a shit and a piss?

**James Acaster**

No, it would eat the food, I remember My Baby All Gone and the three cherries on the spoon. I haven't thought about it since I was, like.

**Ed Gamble**

How would you get the cherries back?

**Alison Spittle**

Well, do you want the real answer, like the technology?

**Ed Gamble**

Yes.

**Alison Spittle**

So I think the spoon is quite thick at the arm bit so I think the cherries are hiding in the arm and then you press a little button, the cherries come out. You're pushing back against the cherries and it pops back in.

**Ed Gamble**

So, right, it doesn't go into the doll, sort of.

**Alison Spittle**

No, no.

**James Acaster**

It's like a trick knife.

**Alison Spittle**

Yes, I was going to say a dog's penis, but yes, a trick knife.

**James Acaster**

A trick knife's better.

**Alison Spittle**

So yes, it's a mystery soup.

**Ed Gamble**

I still don't see what the My Baby All Gone spoon has to do with what you were saying.





**Alison Spittle**

Do you know what, I'm saying it's magic, right?

**Ed Gamble**

Right, okay.

**Alison Spittle**

So James doesn't know, I think the soup is the cherries, it's within the arm of the spoon, if you get me.

**Ed Gamble**

Oh, okay, so there's no big soup bowl, it's just the spoon.

**Alison Spittle**

I'm getting a soup injection in the spoon.

**Ed Gamble**

What?

**James Acaster**

I don't know, that's even more confusing. What's going on? I've got a spoon where the handle's loaded with soup and you're going to eat it.

**Alison Spittle**

Yes, you're going to feed it to me and I'm going to eat it.

**James Acaster**

And if I press it against your mouth, what happens?

**Alison Spittle**

Soup comes out.

**James Acaster**

But, with My Baby All Gone, you press-, the cherries are on the spoon and, when you push it in the baby's, My Baby All Gone's mouth.

**Ed Gamble**

It's a My Baby Still here.

**James Acaster**

The cherries go into the handle.

**Alison Spittle**

My Baby Still Here.

**Ed Gamble**

It's a My Baby Still here.

**James Acaster**

Yes, yes, I can be putting an empty spoon to your mouth and then squirting soup in.

**Alison Spittle**

Do you know what, I thought about this too long that I thought myself out of the logic of this podcast, haven't I? But that is what I want, so if we can make that happen.



**Ed Gamble**

I mean, look, I love soup.

**James Acaster**

Yes, sure.

**Alison Spittle**

I'm in a soup WhatsApp group, do you want to have a look?

**Ed Gamble**

I want you to describe it to me first.

**James Acaster**

Yes, absolutely. Just when, I think, well, let's move on to the next one. Well, clearly we're not letting this go, is it a soup WhatsApp group?

**Alison Spittle**

There's a soup WhatsApp group called Soup Share. Now it's been suggested to the originator of the soup WhatsApp group that we should be called Soup Group and someone suggested that and she kicked him out. So she's a very strong leader.

**James Acaster**

She kicked him out of the soup group.

**Alison Spittle**

I've been in it for five years, this soup group.

**Ed Gamble**

So is it people, when they make soup, they update the group.

**Alison Spittle**

Yes, when they make soup, when they order soup at a restaurant, they rate it. It was originated because this lady wanted to do a golden soup week, which was where she would eat soup five days of the week in different places and I was inspired by that and she was on Twitter. And she asked if anyone wanted to join her soup WhatsApp group and I went in full whammy.

**James Acaster**

Hold on a second, you don't know this person.

**Alison Spittle**

I don't know her that well, I've met her a few times but, like, she's not-

**James Acaster**

You just saw her on Twitter.

**Alison Spittle**

Yes, she's more of a Twitter friend but she lives in Dublin, so, like, I met her a few times. She's very nice, she came to a play that I put on and, like, if I see her I'll say hello. But I feel bad about calling people friends, do you know, and they might go, 'I don't know you, where were you when, you know, when my mum died?' Or whatever, I'm like, 'Well, I'm not that close.'

**Ed Gamble**

Well, you should've gone to the funeral.



**James Acaster**

Yes, you'd have been straight there.

**Alison Spittle**

Yes, I would've been one so, like, she-,

**James Acaster**

Are you wearing soup earrings? I've just realised.

**Alison Spittle**

Yes, I am, yes.

**James Acaster**

Yes, you are. Your earrings are bowls of soup, 3D bowls of soup.

**Alison Spittle**

They're bowls of soup, yes, I got them off a website. I thought, yes.

**Ed Gamble**

Perfect.

**Alison Spittle**

I've got a chicken nugget hair clip, as well, but I thought that'd be too much today, I thought.

**Ed Gamble**

Absolutely love it.

**Alison Spittle**

Yes, I was like, I don't want to overwhelm these people.

**Ed Gamble**

How often is the group where you talk about soup being updated? The more I say it, the crazier it is that it's not called the Soup Group.

**James Acaster**

Absolutely ridiculous.

**Alison Spittle**

I think we can change it.

**James Acaster**

And even funnier that she kicked someone out for suggesting it. The logical thing.

**Alison Spittle**

It was really, really active for a couple of years. I'd say it's slowed down a bit now, I mean, people have just got over lockdown and they're living their lives a bit more. But, like, we're always there and, always, also, anyone on soup group, David (inaudible) in the soup group but he's very silent in it. He barely contributes.

**Ed Gamble**

Yes, he's not making soup.

**James Acaster**

I, kind of, think that (inaudible) is always going to join that as soon as possible but then go, 'Oh, I've got nothing to contribute to this, I'm just happy to be here.'



**Alison Spittle**

So, like, if anyone-, there's a guy who's, like, a chef, and sometimes he goes on TV and there'll be a little message in the soup group going, 'I saw souper Marcus was on,' and we call each other soupers. And it's like being in the Freemasons, I think, but with soup.

**Ed Gamble**

Very similar.

**Alison Spittle**

Yes, yes. I feel like support each other.

**James Acaster**

And, obviously, if you have a soup and you've taken a photo of that and sharing it on the soup group.

**Alison Spittle**

And then they could rate your soup, they could look at the croutons and go, 'I like that, I like that they've added toast and almonds,' whatever. We will often say TUT, which means talk us through, and then they would have to go into more detail about how the soup was made or what (inaudible).

**James Acaster**

I don't hate it.

**Ed Gamble**

No, no.

**James Acaster**

I, kind of, love it.

**Ed Gamble**

I love it.

**James Acaster**

I, kind of, love it, actually, that whole thing is like.

**Alison Spittle**

I barely know anyone in it, like, it's great.

**Ed Gamble**

Has anyone ever posted a picture of a soup that they had that they were proud of that they had made or had at a restaurant where everyone's just laid into them?

**Alison Spittle**

No, we're very supportive. Yes, yes, yes.

**Ed Gamble**

It's supportive, yes. It's soupportive, yes.

**Alison Spittle**

Yes, it's soupportive, yes. Yes, it is, yes.

**Ed Gamble**

Add me later.



**Alison Spittle**

If you want to get in, absolutely.

**James Acaster**

I mean, yes, I don't know how soupportive it's going to be when Ed joins because Ed will speak his mind.

**Alison Spittle**

You'll say, like, 'Change it to Soup Group.'

**James Acaster**

Yes, yes.

**Ed Gamble**

That's the first thing I do, change the name.

**James Acaster**

'Hi guys, this is my friend, Ed.' 'Right, there's going to be some changes around here.'

**Ed Gamble**

Changes it to Soup Group, somehow makes himself the head admin.

**Alison Spittle**

Yes. There's a soup coup. Like, a coup.

**Ed Gamble**

A soup coup.

**James Acaster**

Yes, yes. It would only work written down. Your dream main course.

**Alison Spittle**

Okay, so I'm going for a pasta cream bean dream, which is a really, really-,

**James Acaster**

You'd get kicked out of the group for that sort of thing.

**Alison Spittle**

I would probably-, pasta cream bean dream is actually a recipe from an Ainsley Harriott cookbook called Meals in Minutes. And my mother used to have that cookbook and my family, I'm coming from a family of, like, four kids, well, I got four sisters but one sister, I don't know why I'm explaining to you, one sister lives in England and was brought up with my dad and his wife and she's lovely and she probably is going to listen to this, so hello Ellen. She has pasta cream bean dream, as well, but in her own house. Like, I'm really talking myself into a family row, here, but what I'm saying is shout out to Ellen, but the memories I'm talking about is, like, when I was a kid and there was, like, all my little sisters, they were all fussy in different ways. They all had different food problems and whatever. And there was this meal that my mum made and we all hated the idea of it because the recipe is pasta, you cook it, you have bacon, lardons, onion and you cook the onion, like, really soft and everything. And it's chopped up quite nice. Then, when the pasta's nearly done, you throw in some green beans on top of the pasta and then you cut up some lettuce and you put in some vegetable stock on top of the bacon and your onions, cook it up a bit, throw in some crème fraîche and, kind of, put it on a low so it's like a, yes. And then you throw the lettuce on top and then the pasta on top. Sorry, I was just burping there. I should not have drank a fizzy drink, do you know what it is? Because I just didn't want to pay for one, I was like, 'Oh, free Coke.' (inaudible), so, like, it's a recipe that we all thought would be disgusting and then, when we ate it, it was incredible. It



was, like, so, so good and all of us liked it, every one of us liked it. And, like, my dad, my mum, my dad, when he lived with us at the time, painting quite the portrait, but.

**James Acaster**

This is the one thing we all agreed on, was the pasta cream bean dream.

**Alison Spittle**

This is probably the one podcast my dad will listen to because he's heard of you, do you know, like, a lot of stuff I've achieved in Ireland and he's like, 'Oh, I don't know what that is.' So, like, but it was, like, a pasta cream bean dream is, like, a great family recipe.

**Ed Gamble**

And then that was also taken over, your dad took cream bean dream, as well.

**Alison Spittle**

Oh, he took that to his new wife and child. Hello, dad and Ellen, doing great, like, we're very happy as a-, what would you call that, a family that's, like.

**Ed Gamble**

A family unit, yes.

**Alison Spittle**

Yes, yes, we were two branches that share in the love of pasta cream bean dream.

**James Acaster**

So did he-, when he was living in Ireland, was he making the pasta cream bean dream or was someone else making it and, when he moved, he learnt how to make it himself or he got someone else to make it for him?

**Alison Spittle**

My dad is a bit of a modern man, in a way, he used to-, so I was born in England and I moved over to Ireland when I was six years old. And, when I moved over to Ireland, I had quite an England accent and everything and quite, like, English cultural stuff.

**James Acaster**

I cannot imagine this, I cannot imagine.

**Alison Spittle**

I know, I love, like, picnic food. You know, scotch eggs and stuff, which, in Ireland at the time, no-one had heard of, they saw it as witchcraft. And my dad used to make me my lunch and he would make, like, tomato sandwiches with a bit of salt on the tomato with butter and bread. And, like, my Irish colleagues, well, school colleagues, school friends.

**Ed Gamble**

Friends?

**Alison Spittle**

Yes.

**James Acaster**

Children.

**Ed Gamble**

You're really suspicious of calling people friends.



**James Acaster**

'Hello, my colleagues.'

**Ed Gamble**

'Hello, colleagues.'

**James Acaster**

Do it with an English accent. 'Good to see you, my colleagues, how are you?'

**Ed Gamble**

'Another day (inaudible). I trust you enjoyed your weekend?'

**Alison Spittle**

'I'm just enjoying a scotch egg.'

**Ed Gamble**

'Don't mind me.'

**Alison Spittle**

So, but the kids used to be really freaked out by the lunches that I had. And they would be, like, 'What the Hell is that?' So I was always very used to, like, kids thinking that everything I ate was disgusting and everything. So, like, any time my friends would come around, my mum would have to have chicken nuggets in the freezer for my mates because we would cook mad food. It would be, like, it was the 90s, it was really like the world was our oyster, my dad used to make curries and stuff. What I used to love about my dad is, like, sometimes, I don't know what I'm going to say, he loved, I loved, so sometimes, when dad felt that he wasn't being respected or he felt he'd done too much within the house, he'd go, 'I'm just going to put a brush up my arse, am I?' And that was his little catchphrase.

**Ed Gamble**

What a catchphrase.

**Alison Spittle**

Yes, and then, when I think about it now, I'm like, 'What brush?' And, like, what was the-, I guess he was sweeping-,

**James Acaster**

What did he think was happening there?

**Ed Gamble**

Yes, so is that to suggest that he does so much work he may as well put a brush up his arse and brush everywhere he goes, right?

**Alison Spittle**

And sweep, that makes sense.

**James Acaster**

Oh yes.

**Alison Spittle**

That makes sense, I didn't think it was-,

**Ed Gamble**

You were both thinking that it was bristles first.



**James Acaster**

Yes, yes. Yes, yes. Yes, I thought it was a brush from a dustpan and brush and it was bristles-first with a little handle poking out his bum, 'Why don't I just do that? That's what I'll do.'

**Ed Gamble**

I'll just do that, shall I? Alright, dad, never mind.

**James Acaster**

Actually, yes, it's got a broom.

**Ed Gamble**

Yes, it's a broom up his arse.

**Alison Spittle**

That's very clever.

**Ed Gamble**

So, wherever he goes, he's brushing up.

**James Acaster**

Yes, yes. Yes.

**Alison Spittle**

Yes, so he would cook, my mum would cook as well but that was, like, a big family recipe that they would all do together. And it was nice, it was great.

**Ed Gamble**

Pasta cream bean dream.

**Alison Spittle**

Pasta cream bean dream, and for Christmas, my mum bought me an Ainsley Harriott cookbook of Meals in Minutes because I liked that recipe and I now cook it for my boyfriend. So it's like a real, like, a real throwback from the 90s. Does it sound tasty to you?

**Ed Gamble**

Yes, the lettuce is a curveball.

**James Acaster**

No, so basically, the name, pasta cream bean dream, sounds bad.

**Alison Spittle**

Yes, really?

**James Acaster**

It sounds like that won't be tasty.

**Ed Gamble**

Yes.

**James Acaster**

Yes, a few things in the thing, the lettuce on top. So a few things made me think, 'I'm not sure that sounds tasty,' but then when you said you don't think it's going to be delicious and then it's delicious, I was like, 'Oh, well, cool.' So yes, so far, I thought, 'No, this doesn't sound very nice,' but then you were like, 'But it's delicious,' well, I'll trust that.





**Ed Gamble**

Yes.

**Alison Spittle**

No, it's good, it's real good. It's really, really tasty. You have to have it fresh, like, it congeals. Like all good food.

**James Acaster**

Yes, sure.

**Alison Spittle**

So you've got to, kind of, have it fresh, fresh pasta cream bean dream. And yes, we really, really liked it, but none of my mates liked it. I remember once my friend, we were about fifteen, I introduced my friend to hummus and she loved it. I'm, like, I somehow just felt like, 'Wow, I'm really spreading this hummus around,' because it's like it was.

**Ed Gamble**

You were really, yes, ahead of the trend.

**Alison Spittle**

Because she asked me, she was like, 'What's in it?' And I was like, 'I actually don't know.' Yes, yes, I definitely brought hummus to Westmeath.

**James Acaster**

That's good.

**Alison Spittle**

I think, yes. Yes, yes.

**James Acaster**

Also, well done for calling her your friend just now.

**Alison Spittle**

We can.

**James Acaster**

That was good, not a colleague.

**Alison Spittle**

Oh, I definitely consider her a friend, I got in a fight for her, like, that's a friend.

**James Acaster**

Oh, did you?

**Alison Spittle**

Well, like, yes.

**Ed Gamble**

Did it all kick off on the hummus group?

**Alison Spittle**

Well no, she kissed someone's boyfriend and then they got a bit aggro and I was-

**Ed Gamble**

Sounds like you're on the right side of history (talking over each other).



**James Acaster**

They got a bit aggro.

**Alison Spittle**

Yes.

**James Acaster**

You really said it as if it was the other person's fault that-, 'They got a bit territorial.'

**Ed Gamble**

You pick one friend.

**James Acaster**

A bit selfish, this person and her boyfriend.

**Alison Spittle**

I think it's the boyfriend's fault, quite personally.

**James Acaster**

Sure, yes. Fair, sure. Sure, yes. She kissed someone's boyfriend, they got a bit aggro and you beat up the-, you hospitalised the woman.

**Alison Spittle**

I didn't hospitalise them but I did, what did I do, I'm very good with, like, I'm short and I'm quite stocky and I could feel, like, they tried to knock me over and it's like knocking over, what are one of those dolls that have, like.

**James Acaster**

Here we go, another doll.

**Ed Gamble**

Here we go.

**James Acaster**

My Baby Stand Up.

**Alison Spittle**

Yes, yes. You (talking over each other).

**Ed Gamble**

You throw cherries at them and they never go down.

**James Acaster**

They just say, 'Nice try.'

**Alison Spittle**

Yes, they tried to fight but it was just, like, they couldn't knock me down so they just stopped after a while.

**James Acaster**

I think we have to get to the bottom of what doll this is, though.



**Alison Spittle**

Okay, so it's, like, shaped like a skittle, a bowling skittle, but it's got a big, round arse on it instead of a flat bottom.

**Ed Gamble**

Like a Weeble, is it a Weeble?

**Alison Spittle**

Is that a Weeble? That's a Weeble.

**James Acaster**

It's like the Weebles wobble but they don't fall down.

**Ed Gamble**

Weeble wobble, yes.

**Alison Spittle**

Brilliant.

**James Acaster**

Yes.

**Alison Spittle**

That's it, that's what I am.

**James Acaster**

So you're like a Weeble.

**Alison Spittle**

Yes, I'm a Weeble. I am a Weeble.

**James Acaster**

Your dream side dish.

**Alison Spittle**

If we're being logical, a side dish for a pasta cream bean dream would be, like, garlic bread. But garlic bread is not even in my 200 side dishes, I would say. Like, it's fine but it's so much better than that. So I'm going to go for stewed red cabbage because I really like stewed red cabbage, and lamb skewers. That's what I'd have.

**James Acaster**

Hold on, what?

**Alison Spittle**

I couldn't decide the dream-, lamb skewers, I've had these lamb skewers in London, my friend, Fern, who I did a podcast with, she's introduced me. So, number one, she messaged me to ask us if she's okay with booking a place for two weeks in Dublin for us to eat food. Like, she's very organised, she knows what she wants. And the first place she brought me was this place that I can't remember but it's in London and it's a Chinese place with lamb skewers and they're incredible. They were, like, the best things I've ever eaten. In fact, also, this is another thing, I'd love to bring to the dream restaurant condiments throughout the whole thing.

**Ed Gamble**

Your own condiments?



**Alison Spittle**

Yes. Well, the dream restaurant will have them there but they're on the table, so I'd like some White Mausuru, which is, like, it's a type of quinoa sesame seed oil chilli-based jar and it's very tasty. You can have it on rice and you can have it on, like, scrambled eggs or avocado.

**Ed Gamble**

Yes, three things that you've not picked.

**Alison Spittle**

Yes. I'm going to try it on my pasta cream bean dream and we'll see how we get on.

**Ed Gamble**

The person condiment for nothing that you're having.

**James Acaster**

Yes.

**Alison Spittle**

I want to put it on a prawn cracker.

**James Acaster**

Chuck it on an Ainsley Harriott recipe from twenty years ago.

**Alison Spittle**

Yes. The book is all stuck together and everything that Ainsley Harriott wants to make. From the 90s. But any time that there's red cabbage on a menu, no matter the meat or no matter what's served, I always order it and it's normally disappointing. But, like, I like to dream and I like to be happy.

**Ed Gamble**

Cream bean dream.

**Alison Spittle**

And it is like, yes, yes. Yes, and I love, kind of, that flavouring. I was nearly torn between having-, so, because I'm from Ireland, well, I would consider myself to be from Ireland because of my accent and stuff like that, and I hate English sausages. And so I feel like my-, have you had Irish sausages?

**Ed Gamble**

Yes.

**James Acaster**

Yes, I think so.

**Alison Spittle**

Little pink lads, they're good, they're really tasty. But here, your sausages are, like, overly herbed, quite coarse, the meat, and the thickness of your skin is just, like, I don't know what you're trying to protect the pork from. And honestly, it's like mince meat in a Johnny, like, it's disgusting, to me.

**Ed Gamble**

I love English sausages.

**Alison Spittle**

Do you love English sausages?



**Ed Gamble**

Yes.

**Alison Spittle**

I just don't like a prophylactic with my, like, you know-,

**Ed Gamble**

I've never noticed the thickness of the skin.

**Alison Spittle**

Oh, you will now, put it to your teeth, I swear, it's very thick. But what the thing that I love from Britain that I brought over to Ireland and the Irish couldn't, you know, stop me from loving, was tinned tomatoes on my fry-up. Now, I'm in a WhatsApp group for fry-ups, as well.

**Ed Gamble**

Is it all the same people from the soup group?

**Alison Spittle**

Some of them, there's a definitive Venn diagram.

**James Acaster**

Some of them, some crossover.

**Ed Gamble**

Have you ever thought of maybe combining the two groups?

**Alison Spittle**

I don't know. Yes, I mean, look, could you combine soup and a fry-up? It's called Come Fry With Me.

**James Acaster**

Better.

**Alison Spittle**

There's definitely more criticism within the fry-up group.

**James Acaster**

Yes.

**Ed Gamble**

People get very defensive of that sort of stuff. Yes.

**Alison Spittle**

Oh, yes, yes. I love air pork fryers and stuff like that.

**Ed Gamble**

Ask James what he has on his fry-up.

**Alison Spittle**

James, what do you have on your-,

**Ed Gamble**

First thing, see what you think of this.



**Alison Spittle**

Okay, what do you have on your fry-up?

**James Acaster**

Okay, don't look at Ed for it, I'm just going to tell you.

**Alison Spittle**

Okay. Do you want me to look away or do you want to (talking over each other).

**Ed Gamble**

Do it as the same order as you told me before.

**James Acaster**

(Talking over each other) give me feedback on what you think.

**Alison Spittle**

Okay.

**James Acaster**

And then, okay. Scrambled eggs.

**Alison Spittle**

Huh?

**James Acaster**

What do you think about that?

**Alison Spittle**

Compared to what, like, compared to the-,

**James Acaster**

Just any other egg.

**Ed Gamble**

That's the only egg he does.

**James Acaster**

I have scrambled eggs on my fry-up, what do you think?

**Alison Spittle**

I'm thinking what do you dip your sausage into?

**Ed Gamble**

Thank you, thank you.

**Alison Spittle**

Is that the, yes, I'm so sorry.

**Ed Gamble**

What are you dipping your Johnnies into?

**Alison Spittle**

Yes, you're bringing just-,



**James Acaster**

Beans, sausage and beans.

**Alison Spittle**

That's what you're having? Scrambled eggs, sausage and beans.

**James Acaster**

And hash browns.

**Alison Spittle**

Very good, very good, I like it.

**James Acaster**

Crispy bacon.

**Alison Spittle**

Very good, I like that.

**James Acaster**

Fried bread.

**Alison Spittle**

Now, my dad, my dad likes fried bread. Once my granddad and my dad got into, like, an actual, very big row on Christmas over fried bread because he wanted fried bread and my granddad was like, 'No.' Even though, like, he had the frying pan, so my dad went up to sulk for about an hour.

**James Acaster**

He stuck a frying pan up his arse and went upstairs.

**Ed Gamble**

Seconds away, seconds away from (talking over each other) put a pan up his arse.

**James Acaster**

(Talking over each other), like, (inaudible).

**Alison Spittle**

So, like, what're you having as a wetness, where is the wetness?

**James Acaster**

The beans.

**Alison Spittle**

The beans, yes. My mum's husband calls English people beanos because they like beans with their fries.

**James Acaster**

Well, I mean, you're eating cream bean dream in your house, so what's he talking about?

**Alison Spittle**

He doesn't eat it, he eats potatoes. Like, genuinely, he's a very big spud man. Yes, I would go for, if you're talking to me about fry-up, I would bring the elements of Britain and Ireland together. So it would be, like, the Good Friday agreement of breakfast.

**Ed Gamble**

The Good Friday, yes



**Alison Spittle**

Yes, Good Friday.

**James Acaster**

We're (inaudible) all the time, this week.

**Alison Spittle**

I would go for the bubble and squeak, I love bubble and squeak. I would have one fried egg, I wouldn't arsed that much. The fried egg, to me, is a condiment, and that's it. Irish sausages, crispy bacon and then I would go for half a tin of tomatoes that have been boiled up so much that it's almost become thick and you have loads of Worcester sauce on that. And that's my favourite element of a fry, is, like, that tin of tomatoes. And I nearly had it as my side dish because I like tins of tomatoes.

**James Acaster**

You know, I've gone on record before saying, 'No tomatoes in my fry-up, I don't want them.' But the way you described that just then sounded delicious, putting the Worcester sauce in them.

**Alison Spittle**

Oh, it's so good.

**James Acaster**

Like, I've never been convinced before, I don't like the half a tomato or whatever that's, like, been fried in the frying pan. Garbage, I don't like it, I don't want it in my fry-up. That then sounded pretty cool, like a bloody Mary.

**Alison Spittle**

It's great, I feel really safe.

**Ed Gamble**

It's like having a bit of bolognese, I'm not into it.

**Alison Spittle**

I just feel really safe having, like, loads of tins of tomatoes in my house because it makes me feel like, whatever happens, you've got tins of tomatoes.

**Ed Gamble**

You're ready for a nuclear winter.

**Alison Spittle**

Oh, for sure. Have a nice fry-up for my nuclear winter, just stick a sausage on a fork and put it out the window, bring it back in.

**Ed Gamble**

How's this for a weird egg story? My mum's family all like different bits of the egg. So my aunty only likes the white and mum only likes the yolk so, whenever we've had breakfast as a family, they just make the eggs and then cut all the bits out that they like, so my mum sits there with two yolks and my aunty sits there with a pile of white.

**James Acaster**

And Ed has a mouthful of shells.

**Alison Spittle**

Crunch, crunch.





**James Acaster**

Crunching away.

**Ed Gamble**

(Indistinct sounds).

**Alison Spittle**

That's great, that feels like working in tandem.

**Ed Gamble**

It's very funny, yes.

**Alison Spittle**

I hate-, the thing about scrambled eggs, for me, it's probably been discussed on the podcast before, is do you ever see, like, it's the juice of the scrambled egg that I don't like.

**James Acaster**

Oh right, yes.

**Alison Spittle**

And that's why I don't like poached eggs that much either, is they're watery.

**Ed Gamble**

Watery.

**Alison Spittle**

Yes. With a fried egg, and I can make a boiled egg myself at home really well.

**Ed Gamble**

Well done.

**Alison Spittle**

Thank you, it's my specialty.

**Ed Gamble**

It's just how proud you are, @i can make a boiled egg at home all by myself.'

**Alison Spittle**

Yes, My Baby All Gone. But yes, like, so I'm pretty passionate when it comes to eggs. But for my home, a fried egg is-, I don't care about it, but if I'm out, I'll have a fried egg. Because you can't mess up a fried egg that much.

**James Acaster**

So you're already having two sides here, you've got the lamb skewers and you've got the cabbage, red cabbage.

**Alison Spittle**

Red cabbage.

**Ed Gamble**

You said you got the lamb skewers in a Chinese restaurant, as well.

**Alison Spittle**

Yes.



**Ed Gamble**

I've had lamb skewers in Chinese restaurants before and there's so much, like, cumin on them and stuff like that. It's so good.

**Alison Spittle**

And the, like, Szechuan pepper. So it's, kind of like, that hotness where it hits your mouth and then you breathe in a few times and it gives a different element of hot.

**Ed Gamble**

It's like numbing.

**Alison Spittle**

Oh, it's so good. Yes, yes, yes.

**Ed Gamble**

Yes. Yes, I've had lamb skewers from a uyghur restaurant called Etles in Walthamstow which do amazing thin lamb skewers just covered in, like, and then they dust the cumin afterwards, it's so good. So good.

**Alison Spittle**

That sounds great.

**James Acaster**

I'm, kind of like, quite tempted to let you have the tinned tomato with the Worcester sauce, as well.

**Alison Spittle**

Can we pretend it's a condiment?

**James Acaster**

Just to let you round it off.

**Ed Gamble**

But you say you basically use it as a condiment, right?

**Alison Spittle**

I do, don't I?

**Ed Gamble**

Yes.

**James Acaster**

I just think that's quite appealing and I'd like to let that.

**Ed Gamble**

Yes, a little ramekin, a little ramekin of that.

**Alison Spittle**

That would be amazing, yes. Yes.

**James Acaster**

Your dream drink.

**Alison Spittle**

So I don't really drink alcohol anymore, I get very bad hangovers. So I do drink alcohol but it's as



much as, like, a normal person would take ecstasy, so like once a year, kind of thing. And I'd make sure I've got no work for the next four days after.

**Ed Gamble**

Yes.

**James Acaster**

Yes.

**Alison Spittle**

My dream restaurant, if it was an alcoholic beverage, the Bacardi Breezer Watermelon, which no longer are in stock but I love them, it's a great taste. I went into a Waitrose a couple of years ago to buy them because I'm quite-, my dad lives in England, my mum lives in Ireland, so when I come to England, Bacardi Breezer Watermelon's an absolute treat, you don't get them in Ireland. So I went into this Waitrose and I was saying, 'Can I get a Bacardi Breezer Watermelon?' And the lady laughed at me. And I was like, 'What is this? I just want, like, the best drink known to man,' but yes, so if we could go to the past and get a Bacardi Breezer Watermelon, that would be amazing. But, like, if it's realistic, like I've got work the next day, my dream drink would be a Tango Ice Blast in a very silly elaborate plastic thing. Yes.

**James Acaster**

Yes. Now, Romesh Ranganathan chose, I don't know if it was Tango Ice Blast but it was an Ice Blast.

**Ed Gamble**

It was.

**James Acaster**

It was a Tango (talking over each other)?

**Alison Spittle**

Was it a Tango Ice Blast? Yes.

**Ed Gamble**

Yes, yes.

**James Acaster**

For his dream drink, and he said what he would love more than anything is an ice blast machine in his house, in the garage. Do you think you would like that or do you think it would make it less of a treat if you just had it on tap all the time?

**Alison Spittle**

Well, I live with five people so I don't really have room for a Tango, I don't have room for a dehumidifier in my house, so I don't have a Tango Ice Blast.

**Ed Gamble**

But an Ice Blast machine would do a lot of the work, I think.

**James Acaster**

Let's play a little game, then. You've got to get rid of one of your housemates for the Ice Blast machine, who is it going to be, talk us through why.

**Alison Spittle**

Do you want me to talk us through, TUT?



**James Acaster**

Yes, yes, yes. Talk us through, yes, TUT. Thank you, Benito. Why are they all, first? Tell us who they are before you tell us who you're going to choose.

**Ed Gamble**

Are you friends with them all or is this more of a housemate arrangement, sort of, flatmate thing?

**Alison Spittle**

Yes, it's a flatmate thing but they're all friendly and nice. Jamie is a teacher, Allister is a guy who does, like, engineering, and Amy is a journalist, and yes. This is very hard because-,

**James Acaster**

And then your boyfriend, and then your boyfriend.

**Alison Spittle**

Oh yes, Simon, yes. I'd get rid of Simon.

**Ed Gamble**

Yes, I'm going to say, like, I've heard-, so, teacher, doing great work. Engineer, if the Tango Ice Blast machine breaks down, they can help.

**James Acaster**

Yes, keep him.

**Ed Gamble**

Journalist, good for your career, get some good reviews.

**Alison Spittle**

Yes, yes. Yes, absolutely. BuzzFeed, bang.

**Ed Gamble**

Suck it, Simon.

**James Acaster**

Suck it, Simon.

**Alison Spittle**

He can suck the Tango Ice Blast, yes.

**Ed Gamble**

From a distance, from a distance, yes.

**Alison Spittle**

From a distance, yes, I'd get rid of Simon because I think Simon would be, like, he's my undying love so, like.

**Ed Gamble**

Yes, he doesn't need anywhere to live.

**James Acaster**

Keep him warm enough.

**Alison Spittle**

I could have that arrangement where, like, I have my boyfriend live with me but I just say that he's coming occasionally and he's just there every night with his toothbrush and that's what I'm going to



do. So I'm not breaking the lease agreement, but if you asked me about all flatmates, it would've been another person that lived with me during lockdown and didn't believe the lockdown existed. And we had a-, well, he believed the lockdown existed but we had big rows over that.

**James Acaster**

But he didn't think it should.

**Alison Spittle**

Yes. Yes, yes. He listened to a lot of Joe Rogan. Tango Ice Blast. Tango Ice Blast but Watermelon-flavoured, after Bacardi Breezer, let's do it.

**James Acaster**

Tango Ice Blast but we should pour the Bacardi Breezer in it?

**Alison Spittle**

Yes, the texture of an Ice Blast.

**Ed Gamble**

A boozy Tango Ice Blast.

**James Acaster**

Oh, so hold on, so it's not Orange Tango flavour, you want a Bacardi Breezer Watermelon Ice Blast?

**Alison Spittle**

Yes, let's do it, let's do it. And we want, like, a silly-shaped vessel for it, as well. You can pick, surprise me.

**James Acaster**

Yes, what vessel do you want?

**Ed Gamble**

Minion, minion.

**Alison Spittle**

(Inaudible).

**James Acaster**

Minion, yes. Minion.

**Alison Spittle**

A minion, I love minions, they're so wise. They've got all the-, you can see them on Facebook and there's, just like, sad minions going, 'Love can't hurt,' or whatever. And you're like, 'Who's telling these minions, sort of, these bits of knowledge?' Like, it's crazy.

**Ed Gamble**

Well, you're drinking out of one now.

**James Acaster**

Yes, drinking out of one's head.

**Alison Spittle**

Yes. Oh nice, okay.



**James Acaster**

The straw goes in the head, and then the minion's there.

**Alison Spittle**

Brilliant.

**James Acaster**

I'd say that's one of my favourite things that someone's made up on the podcast. Like, something that I would think, 'That would be delicious,' a Bacardi Breezer Watermelon-, in fact, I would prefer that to both a Tango Ice Blast or a Bacardi Breezer Watermelon. I prefer a Bacardi Breezer Watermelon Ice Blast.

**Alison Spittle**

Could you imagine just walking around, like, nice and drunk with a Tango Bacardi Breezer Watermelon?

**Ed Gamble**

In a minion.

**Alison Spittle**

You know, you've fallen into a canal, you think.

**Ed Gamble**

We had that great drink when we were in New York at the Korean pub, it was a whole watermelon and it was, like, soju watermelon, so the Korean spirit, and then they'd obviously cut all of the watermelon out of the husk and whizzed it up with the soju, loads of ice. Poured in it in there as, like, a punch and you ladled it out (talking over each other), it was so good.

**James Acaster**

Oh, yes. Yes.

**Alison Spittle**

Oh my God, that sounds incredible.

**Ed Gamble**

That was great.

**James Acaster**

Yes, that was really good.

**Ed Gamble**

I think about that a lot.

**James Acaster**

I'd forgotten that completely.

**Ed Gamble**

Yes.

**Alison Spittle**

Did it have any, like, a bit of lime on top of it or anything to cut through the.

**Ed Gamble**

I can't remember, yes, maybe it did. It was just it tasted perfect.



**James Acaster**

Yes, that was really delicious.

**Alison Spittle**

That sounds incredible. Wow, my mouth is watering just thinking about it.

**James Acaster**

We arrive at your dream dessert, exciting.

**Alison Spittle**

Brilliant, okay. This is like a restauranty one, though. Because I've gone for a lot of, like, home-made stuff and now I want you to know that I've been to a restaurant. So there's this place in Ireland called the GreenHouse, which is, like, a Dublin-based-, it's a fancy restaurant. And it was a place that, like, so the way that I treat fancy restaurants is I can't really afford to go to them often but, when I get to go, it feels like a real achievement and it feels incredible. It feels like going on, like, a weekend holiday or something like that, it feels like something that I should be allowed to treat myself to and I do and I love it. And there's this place, there's two restaurants, one's called Chapter One in Dublin and the other one is called GreenHouse and I've been to those. Once, my boyfriend cycled to Chapter One and he sweated all on his T-shirt and he didn't want to wear his T-shirt in but it's like a really posh restaurant, so he just wore a hoodie with nothing underneath it.

**Ed Gamble**

Yes. To be posh.

**Alison Spittle**

To be posh, like a Magic Mike, it felt great. And they were so nice, they treated us no different to anyone else and it felt great. So I like going to those places because it has the drama. In Chapter One, they have, like, this special Irish coffee, which they wheel it to you on this big brass trolley and they'll get some Mace and they'll grate it into this big bowl and then put the coffee in-, I'm so sorry, Jesus Christ.

**James Acaster**

I'm not going to lie, Alison, I love it every time it happens.

**Alison Spittle**

Because it feels like I'm pausing for emotion.

**James Acaster**

There's some tears.

**Alison Spittle**

Yes, like I'm at a massive fucking storytelling night wherever, 'And I really felt that, when he put the Mace into that Irish coffee.' But yes, so, like, and then they flambé it and they put it into a cup and it feels incredible to have that done. But the GreenHouse has this souffle that's made of passion fruit with a white chocolate and ginger sauce that you pour into it. And it's the greatest thing I've ever had in my life, it tasted so good and I'm going to add to that a scoop of Murphy's sea salt ice cream. Which is from an ice cream shop in Dublin and they make their own salt themselves and they make the ice cream themselves and it's the greatest I've ever had in my life.

**Ed Gamble**

Wow, yes.

**Alison Spittle**

Yes.



**James Acaster**

That sounds great.

**Alison Spittle**

We're going for a bit of texture there because it's quite, like, eggy and ice creamy, we'll throw in a few communion wafers on top.

**James Acaster**

The sweet ones.

**Alison Spittle**

Yes, just some sweet ones, little scoopers.

**Ed Gamble**

Oh, I love the sound of that.

**Alison Spittle**

Yes, it's great.

**James Acaster**

I love a sweet souffle, it's been said on the podcast before. I think, if ever there's one on a menu, I will order it. Like, you know, because it's not often on the dessert menu, you get souffle on there. I think the last one I had was, like, a really nice sticky toffee souffle, which was delicious.

**Alison Spittle**

And what I love about ordering a souffle is, like, you feel like Grace Dent on MasterChef where you're, like, waiting, you're like, 'How did I fuck it up?' But I know, in my heart of hearts, I'd eat it anyway, do you know, and never say a word.

**Ed Gamble**

Yes, yes, it just comes to scrambled eggs, straight into them anyway.

**Alison Spittle**

Yes, yes. Om nom nom, of course you people know better than me, (talking over each other).

**James Acaster**

I'll have yours.

**Ed Gamble**

Yes, I do that as well, delicious.

**Alison Spittle**

But I'm not, like, a massive fan of desserts but that was a really good dessert. The same way I'm not a massive fan of wines but when they have, like, a good wine tasting menu, I'll go for that because you might as well.

**James Acaster**

Yes, and they're pouring the sauce into the soup, like, so it's like a hole.

**Alison Spittle**

Yes, you get it in a jug and you control your own destiny with that jug. And, like, I've eaten the souffle and I will lick out the jug as well. Like, I will.

**James Acaster**

Of course.





**Ed Gamble**

You've got it.

**Alison Spittle**

Yes, you get it, you get it.

**Ed Gamble**

Of course. Don't use the spoon.

**Alison Spittle**

No.

**Ed Gamble**

You act on instinct.

**Alison Spittle**

Your tongue is nature's spoon, is it not?

**James Acaster**

Yes, yes.

**Alison Spittle**

Isn't that?

**Ed Gamble**

Yes, I guess so, yes.

**James Acaster**

I guess it is a utensil.

**Alison Spittle**

It is a utensil.

**James Acaster**

Yes, if you're an anteater.

**Alison Spittle**

I am when it comes to souffle, I just, like, I really do love licking out stuff out of food. Like the Müller Corners, everything, I'll go for it. Like, I'm breathing in, I'll use every element of my mouth to intake food.

**James Acaster**

What're your favourite Müller Corners, what are your favourite things to have in a Corner?

**Alison Spittle**

Cherry, cherry.

**James Acaster**

The cherry one.

**Alison Spittle**

Cherry is, like, because it's a step up from strawberry, in a way. Strawberry is, like, the prettiest girl in your village, you know there's better out there, you know? They're available but (inaudible).



**Ed Gamble**

They're never going to go further, you know.

**Alison Spittle**

No, you've got to reach those cosmopolitan heights of cherry, you're going to, you know?

**James Acaster**

I know that's why you think you like cherry but I think it's because of My Baby All Gone. I think that's why, it was planted in your head as a child.

**Alison Spittle**

Big Cherry have finally got to me.

**James Acaster**

Yes, yes.

**Ed Gamble**

Also, you've never eaten a cherry because it pops back into the spoon.

**James Acaster**

Yes, you never know, with the Corners, you flip it over, put it back, it appears again. You were trying to put it in the yogurt. Do you like Crunch Corners as well or just fruit Corners?

**Alison Spittle**

I'm not a big crunch person. I'd add my own crunch. Like, you know, I've thrown in, when I was a kid, I used to microwave Werther's Originals and make a sugar craft out of it and eat it. Do you not do that?

**James Acaster**

No, would you not do that?

**Ed Gamble**

(Talking over each other) I would not microwave Werther's Originals, make sugar craft out of it and then eat it.

**Alison Spittle**

I thought I did when Princess Diana died, just.

**James Acaster**

What are you talking about?

**Alison Spittle**

I was trying to-, it's just a memory I have.

**James Acaster**

I think, beautiful example.

**Ed Gamble**

I've never heard a sentence where I didn't know where it was going as much as that.

**James Acaster**

Yes, but also, like, already, a weird has been introduced to us, so, 'I used to microwave Werther's Originals and do sugar craft out of them,' I've already got a lot of questions and, before I'd even started to ask the questions, 'It's what I did when Princess Diana died.'



**Alison Spittle**

But I just, when-, I was a kid, right.

**James Acaster**

So what would you do? You would put the Werther's Originals in the microwave.

**Ed Gamble**

Yes, let's deal with this first.

**Alison Spittle**

Alright, okay, the Werther's Originals, okay, okay, the concept.

**James Acaster**

Unwrap them.

**Alison Spittle**

So unwrap them, of course. Yes, it's dangerous not to unwrap them. So I would place, like, a naked Werther's Original on a little plate, pop it in the microwave for 30 seconds at most, it's going to melt down.

**James Acaster**

When it melts down, what are we talking? How's it looking, like toffee sauce?

**Alison Spittle**

Like toffee sauce, if you put it in for a minute, you're going molten and, like, it's going to burn, the sugar smoke will, like, you'll really get in trouble with your parents at that point because it's just your whole house smells out burnt sugar. But do it for 30 seconds, you've got that, kind of, sauce element, then you take it out, you can see it's almost like you're looking at it and you can see it solidify in front of your eyes. I put a fork in it and I give it a twist and it makes little curls up into the air and you can sugar craft, like, little shapes and stuff. You feel like a Michelin Star chef.

**James Acaster**

Yes.

**Ed Gamble**

Okay, that's cool.

**Alison Spittle**

So I'd do that, yes.

**James Acaster**

Making little shapes.

**Ed Gamble**

So what do you mean, you did that when Princess Diana died?

**Alison Spittle**

As in, like, I knew my dad would be upset.

**Ed Gamble**

Why?

**Alison Spittle**

Yes, because I didn't know, I was very young and, like, I was up trying to cartoons, it was on a Sunday, wasn't it?



**Ed Gamble**

Yes.

**Alison Spittle**

And there was no cartoons, the news was on and it said that Princess Diana died and I didn't know who she was but I knew that my dad liked her. So I went into the kitchen and tried to make my dad some sugar craft before he woke up and then I told him the news. With my little plate of sugar craft stuff and he was quite upset, he didn't eat the sugar craft, but-

**Ed Gamble**

So that didn't take the edge off at all?

**Alison Spittle**

No, no. No, no.

**James Acaster**

So, hold on, you walked in, how old were you?

**Alison Spittle**

This has been quite a dad-heavy episode, I'm sorry, dad.

**James Acaster**

As you said, it's the one episode he's going to listen to, so he may as well feature heavily in it.

**Alison Spittle**

I know, I have a whole TV series on Ireland, I sent him over the DVDs and he didn't watch him two years and then I asked him one day, I was like, 'Have you watched it?' And he goes, 'Yes, yes, I have, love, I have.' And I was like, 'Alright, what do you think of it?' 'Oh, well, it's not really aimed at me, is it?' And I was like, 'Everything is aimed at you,' so, but yes, like, so the sugar craft is just when you want to jazz up something.

**Ed Gamble**

So you presented your dad with these nice sugary shapes and said, 'I've got some news.'

**Alison Spittle**

Yes, well.

**Ed Gamble**

'Princess Diana's (talking over each other).'

**James Acaster**

'The Queen of Hearts is dead.'

**Ed Gamble**

And then I'd imagine he took the sugar craft and shoved it straight up his arse.

**James Acaster**

Straight up there, make some room, push the brush and the frying pan to one side, put your sugar craft, like, in there. Arse absolutely full to the brim.

**Ed Gamble**

'The Queen of Hearts.'



**James Acaster**

(Talking over each other) and then he went back to England.

**Alison Spittle**

He did say, 'Not her, not now,' and remember, like, asking him why or what he was sad about, but he was very upset.

**James Acaster**

Not her, not now.

**Ed Gamble**

Oh, bless him. Oh, man.

**James Acaster**

I'm going to read your menu back to you now, see how you feel about it.

**Alison Spittle**

Okay.

**James Acaster**

You want tap water from Ballymore.

**Alison Spittle**

Yes.

**James Acaster**

You would like prawn crackers with Chinese mini meals around the outside. Starter, you want mystery soup.

**Alison Spittle**

Yes.

**James Acaster**

Main course, Ainsley's pasta cream bean dream.

**Alison Spittle**

Yes.

**James Acaster**

Side dish, stewed red cabbage, lamb skewers and tinned tomatoes with Worcester sauce.

**Alison Spittle**

Beautiful, yes.

**James Acaster**

Drink, Watermelon Bacardi Breezer ice Blast in a minion cup.

**Alison Spittle**

Yes. In a minion cup, yes.

**James Acaster**

Dessert, a passion fruit souffle from The GreenHouse and a scoop of Murphy's sea salt ice cream.

**Alison Spittle**

Yes. I'm happy about that.



**James Acaster**

Yes?

**Alison Spittle**

Yes, I'm just thinking about me walking around with a minion cup, like, sucking out its thoughts. Just like, you know, drinking in its wisdom.

**James Acaster**

I'd say it starts bad with mystery soup and pasta cream bean dream and then, I think, the side dishes sound nice individually, and then the drink and the dessert sound great.

**Alison Spittle**

Cool, I feel good, I'm going to-,

**Ed Gamble**

I like the sound of pasta cream bean dream. Alison, thank you so much for coming to the dream restaurant.

**Alison Spittle**

Thank you.

**James Acaster**

Thank you, Alison.

**Ed Gamble**

There we are, Alison Spittle, a great episode.

**James Acaster**

Goodbye, (inaudible).

**Ed Gamble**

It flew off in some directions I was not expecting.

**James Acaster**

Yes, absolutely, but I enjoyed all of those directions very, very much.

**Ed Gamble**

So much, so much.

**James Acaster**

What a bunch of great directions and, more importantly, Alison Spittle did not say skimmed milk, which is the worst of the milks, so.

**Ed Gamble**

It is the worst milk.

**James Acaster**

Yes.

**Ed Gamble**

I don't know, man, oat.

**James Acaster**

I drink oat milk, I drink it, I drink it now.



**Ed Gamble**

It tastes too oatly for me and I like oats.

**James Acaster**

Yes, no, it's too sweet sometimes and, but you know, that's it now. I'm an oatmeal boy.

**Ed Gamble**

You're an oatmeal boy.

**James Acaster**

Maybe I'll try and switch to soya milk or something.

**Ed Gamble**

I'm an almond milk boy.

**James Acaster**

Are you?

**Ed Gamble**

I like almond milk.

**James Acaster**

Almond milk, maybe I'll try that out for a bit, actually. I think I'm due a change, I'm a bit sick of oatmeal. I think also oat milk's really going to remind me of lockdown. Once we've moved, because you know, we're moving soon, and the flat, I only started drinking oatmeal at the start of lockdown, so it really reminds me of it now, I think. And I think I need to do a switch and then I'll feel like I'm out. So once we've moved, we're not in the flat anymore, we're not in lockdown flat.

**Ed Gamble**

New milk.

**James Acaster**

New milk. New home.

**Ed Gamble**

New house, new man, new milk.

**James Acaster**

Yes. That's the catchphrase.

**Ed Gamble**

That's James is the new man, he's not moving in with a new man.

**James Acaster**

Well, who knows.

**Ed Gamble**

Well, you know that, right?

**James Acaster**

Yes, I've said to them, 'Keep it a surprise when I move in.'

**Ed Gamble**

Like the mystery soup.



**James Acaster**

Yes.

**Ed Gamble**

Thank you very much to Alison for coming in, do go and listen to Wheel of Misfortune, do go and see her show, it will be very, very funny. Thank you very much for listening, we will see you again next week. Bye bye.

**James Acaster**

Goodbye, Off Menu.