

## PICNIC SURPRISES. (Gwen Scollick)

### Ingredients:

500g Sausage meat  
1 Onion finely chopped  
½ tsp Curry powder  
1 tsp Mixed herbs  
2 Tbsp Tomato sauce  
¼ cup Flour  
1 tsp Baking powder (level)  
¼ cup of Milk  
1 Egg.



### Method

Mix all ingredients together. Place dessertspoon into well greased/sprayed Patty/muffin tins or gem irons. Can also use muffin paper cases. Bake in moderate oven 180° C/350° F for 15 – 20 minutes. Makes about 24.

Can double quantity and freeze – freeze well.

## SETTLERS PIE (Gwen Scollick.)

### Ingredients for pie filling.

1 lb (450g) roll of sausage meat.	2 tspns Curry Powder
1 Onion	Pinch of Salt
1 Carrot	Pinch of Mixed Herbs
1 Apple	Grated cheese ) for
1 Potato	Breadcrumbs ) Topping



### Pastry Ingredients.

1 cup Plain Flour	2 tspns Vinegar
4oz (125g) Butter (I use a little less as quite rich)	1 Tblspn Milk

For the average pie plate I double the quantity of pastry as I find the filling too much for one pie, this then makes two – one to use straight away and one for the Freezer.

### Method.

Make pastry and line a pie plate, decorate edges with back of fork. (I use a small Pizza one as it has a series of holes in base which prevents pastry becoming soggy!)

Grate all vegetables (squeeze out excess moisture otherwise mixture will be too wet) mix with sausage meat and dry ingredients. Place mixture in pastry case and cover with grated cheese then sprinkle with breadcrumbs. Cook in pre-heated oven 375 F or 190 C for 40 minutes

This is lovely if any left over to have cold next day for lunches or with a salad. Freezes well. Very filling!

## AMBROSIA (Jane Byrne)

### Ingredients

- 1 litre of your favourite yogurt
- 500mls cream
- 1pkt small marshmallows
- 1 punnet Strawberries
- (go with the flavor yogurt you used e.g peaches for a peach yogurt)



### Directions

1. Slice strawberries
2. Whip cream till you get soft peaks
3. Add yogurt and mix till well combined
4. Add marshmallows and fruit
5. Leave in fridge to set for a minimum of 4-5 hours (best overnight) or just till marshmallows have softened

Additions: Add according to taste: Crushed biscuits (TimTams are good), Chopped up Chocolate, Crushed Meringue, or anything else you fancy.

## PARTY CHEESECAKE (Meryl Jones)

### Ingredients:

<b>Base</b>	8 Digestive Biscuits crushed 1 ½ oz sugar 2oz melted butter
<b>Filling</b>	½ oz powdered gelatine ½ pint Cream 8oz Cottage cheese 1 Tblsp clear Honey
<b>Topping</b>	Fresh fruit or canned pie



topping

### Method

Mix crushed biscuits and sugar, then add melted butter and mix well. Turn into a 7" loose based cake tin and press down well. Leave in a cool place.

Dissolve gelatine in 3 Tblsp of warm water in a basin over a pan of hot water. When dissolved allow to cool but not set.

Whisk cream until slightly thickened then add cottage cheese and honey. Gradually add the gelatine and pour over the biscuit base.

Leave in the fridge to set.