

## **MARINATED CUCUMBERS, ONIONS AND TOMATOES** (Jane Byrne)

3 Medium Cucumbers peeled and sliced ¼ inch thick

1 medium onion sliced and separated into rings

3 medium tomatoes cut into wedges

½ cup vinegar

¼ cup sugar

1 cup water

2 teaspoons salt

1 teaspoon freshly ground black pepper

¼ cup oil.



Combine ingredients into a large bowl and mix well. Refrigerate for at least 2 hours before serving

## **CHICKEN SUPREME** (Women's Institute Magazine)

1 large cooked chicken broken up and boned

120g butter

2 large onions

4 rashers of bacon

2 heaped tablespoons flour

½ litre milk approx

Breadcrumbs

Mixed herbs

2 packets Maggi Chicken Soup made up with ½ the quantity of water.



Cook chopped bacon and onions seasoned with salt in butter in a large frypan. Add flour and milk until thickened. Add Chicken Noodle soup cooked as above. Add chicken pieces. Put into an oven dish, top with the breadcrumbs and sprinkle over the mixed herbs. Cook in over 180° till hot and the top is nice and brown.

## **GRASMERE GINGERBREAD** (Vic and Darrell Woolley)

6oz or 170gm plain flour

5oz or 150 gms soft brown sugar

1 teaspoon ground ginger



Rub in 4 oz or 120gms of hard margarine. Add grated peel of 1 lemon, and 2 to 3 oz or 80gm (approx) of chopped crystallized ginger. Put a handful of the mixture to one side. Press together the rest of the mixture and put it into a swiss roll tin. Scatter the dry mixture on top. Bake in a medium oven for 20 – 30 minutes.

## **INDIVIDUAL LEMON DELICIOUS PUDDINGS** (Vic and Darrell Woolley)

### **Makes 4**

2 Lemons, zested and juiced

50 gms butter softened

1¼ cups caster sugar

3 eggs, separated

3 Tablespoons self raising flour

1¼ cups of milk

Icing sugar to serve



### **METHOD**

Preheat the oven to 180°C and grease 4 ramekin dishes.

Cream the lemon zest with the butter and sugar until pale. Gently stir in the egg yolks.

Whisk the egg whites till firm. Fold flour and milk into butter mixture then stir gently till the mixture is smooth, Fold in the egg whites.

Pour the batter into the prepared ramekins. Place into a baking dish and pour hot water to reach halfway up the sides of the dishes.

Bake for approximately 25 minutes or until set. Dust with icing sugar and serve.

