

CURRIED STEAK (found in a magazine, sounds yummy and easy to make)

700gms stewing/topside steak
2 onions chopped
1 cup sultanas
1½ cups water
3 teaspoons curry powder
1 tablespoon chutney
Season to taste



Cut steak into cubes and roll in flour.
Place in a casserole dish with all the other ingredients.
Cook in a moderate oven approx 180°C for 2½ to 3 hours

WINTER SLICE (Quiche) A Family Favourite from Heather Clarke

1 large Potato
1 large onion
1- 1½ cups frozen mixed vegetables
3 rashers bacon
3-4 eggs
¼ tsp salt, few shakes pepper

2 tsps Baking Powder
1 cup flour
½ cup oil vegetables
1 cup grated cheese
1/8 - 1/4 tsp curry powder
1 cup milk



Method

Peel and cut potato and onion into small dice pieces.

Derind bacon, cut into 1cm pieces. Place bacon and all vegetables into a covered dish and microwave 6-7 minutes.

Lightly beat eggs, add oil and milk. Stir in sifted flour, baking powder, salt, pepper and curry powder. Mix until smooth, add grated cheese and other ingredients and mix to combine. Pour into a greased 23cm. oven dish. Bake at 180oc for approx 35-40 mins. Can be cooked on fan bake. Serve in slices as is or serve with a green salad.

Before putting into the oven I sometimes finely slice up a washed silverbeet leaf and spread over the top of quiche pushing it just under the surface. This gives more colour to the top when cooked. Slices of tomato can also be used.

Freezes well.

CHEESE LOG. (Gwen Scollick)

Ingredients:

250 gram carton Cream Cheese
1 cup Mixed Fruit
½ cup Grated Cheese
Sherry or Brandy
Walnuts or Almonds finely chopped

Method.

Soak fruit in Sherry or Brandy
Mix Cream Cheese and grated Cheese
Add fruit and mix well
Chill until firm
Shape and roll in chopped nuts.
Serve with small cheese biscuits and grapes

Delicious – enjoy



ANZAC BISCUITS

The following recipe is taken from the official government website about Anzac Day.

Various things may be added to the mixture for variety: dried fruit, nuts or spices such as ginger.

Melt 115g butter and 1½ tablespoons of golden syrup.
Add 1 teaspoon of baking soda dissolved in 2 tablespoons of boiling water.

Mix in:

1 cup of rolled oats

1 cup flour

1 cup of coconut

½ cup sugar

Drop tablespoons of the mixture onto a tray lined with baking paper and bake until golden brown, approx 15 minutes at 180° C

