

KUMARA FRITTERS

Coleen Palmer

- 3 cups of grated orange kumara
- 2 eggs lightly beaten
- 1/2 cup self raising flour
- 1 spring onion diced
- 1/2 teaspoon grated root ginger
- 1/2 cup milk
- 2 tablespoons canola oil
- 4 rashers middle bacon



In a large bowl, combine the grated kumara, eggs, flour, spring onion and ginger. Add enough milk to make a medium batter. Cook large tablespoons in the oil for 2-3 minutes each side. Drain on paper towels. Meanwhile, microwave the bacon until crisp. Great served with sour cream and sweet chilli sauce. Serves 4.

CHICKEN IN GINGER ALE

Coleen Palmer

- 1 number 8 chicken
- 1 packet of creme of chicken soup
- 1 packet of creme of onion soup.
- 1 750ml or 2 small bottles of ginger ale
- 1 small tin of mushroom in butter sauce.



Cut chicken in to portions and place in casserole. Add other ingredients and test for seasoning. Lastly pour over ginger ale and cover and cook until chicken is tender.

GARLIC ROASTED MUSHROOMS

- 16 even-sized open cup mushrooms
- 3 tablespoons of corn or vegetable oil
- 1/4 cup unsalted butter
- 3 cloves garlic, softened and chopped finely
- 2 tablespoons chopped fresh thyme
- 1 1/2 tablespoons lemon juice
- 1/4 cup fresh breadcrumbs
- Salt and pepper to taste



Preheat the oven to 200° C. Lightly fry the mushrooms, cap side down in the hot oil for about 20 seconds. Arrange the mushrooms in a shallow roasting dish with the stalks facing upwards. Mix together the butter, garlic, thyme, lemon juice and seasoning. Spoon a little of the butter mix on each of the mushrooms and then sprinkle over the breadcrumbs. Bake in oven for 10 mins or until golden brown.